

PROVISIONER

Most Popular Food Retail Magazine

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The National Provisioner
Vol. 96
Part 2
April-June
1937

More Will Be
Seen on Their Labels

As the new National Food Labeling Code is adopted, the food manufacturer will be required to place on his product labels certain information which will enable the consumer to make a more intelligent selection of his food.

Food Labeling Code

Food Labeling Code

Food Labeling Code

Food Labeling Code

1937

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THE NATIONAL Provisioner

THE MAGAZINE OF THE

Volume 96

Meat Packing and Allied Industries

Number 14

APRIL 3, 1937

MONEY WILL BE *Saved* ON THESE TABLES

The tops are ENDURO—Republic's Perfected Stainless Steel. They never will need replacing because of corrosion or staining. The hard, smooth surface always will be easy to clean. And its high strength will resist denting through years of service. *Easy enough* for meat plant executives to figure just how much money *permanent* tables like these can save. Write Department NP for all the facts.

Republic Steel
Corporation

GENERAL OFFICES... CLEVELAND, OHIO

ALLOY STEEL DIVISION . MASSILLON, O.

ENDURO

REPUBLIC'S PERFECTED
STAINLESS STEEL

ENDURO
STEEL

Licensed under Chemical Process
Patent No. 1,881,018



SCHAFFNER BROS. CO.

PORK AND BEEF PACKERS

ERIE, PA.

February 6, 1937

John E. Smith's Sons Company,
50 Broadway,
Buffalo, N. Y.

Gentlemen:

Your Buffalo Model 50 Self-Emptying Silent Cutter has now been in operation for a period of eight weeks and we are very happy to inform you that it is performing fully to our expectations.

On careful tests we have found it increases our production. Because of its fine cutting qualities and the speed with which each batch is emptied directly into the truck it saves a great deal of time and labor.

We have been complimented very much on the quality of our Sausage since we have installed this new machine and we would be pleased to show it to anyone interested in this vicinity.

Very truly yours,

PRESIDENT



Three Sizes

200 lb.

350 lb.

600 lb.

A "Buffalo" representative will gladly arrange to take you to see one of the new "BUFFALO" Self-Emptying Silent Cutters operating in your locality. Watch its efficiency. See for yourself its profit possibilities.

JOHN E. SMITH'S SONS CO.
50 Broadway Est. 1868 Buffalo, N. Y.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

LINK-BELT

Speed Reducers

FIT EVERY CONDITION

Herringbone Gear

● The Link-Belt Herringbone Gear Reducer is especially well suited for making large speed reductions in limited space; for sustaining heavy and shock loads, as well as for stepping-up speed. It is an efficient, self-contained, fully-enclosed, automatically-lubricated unit employing anti-friction bearings and continuous tooth herringbone gears, possessing great strength. Send for Book No. 1519.

Worm Gear

● Where large ratios, flexibility of driving arrangement, and a dependable, efficient, enclosed drive of the right-angle type are wanted, Link-Belt has available a complete line of modern, anti-friction, streamlined, automatically-lubricated, worm gear speed reducers of compact, accessible construction. Send for Book No. 1524.

Motorized Helical Gear

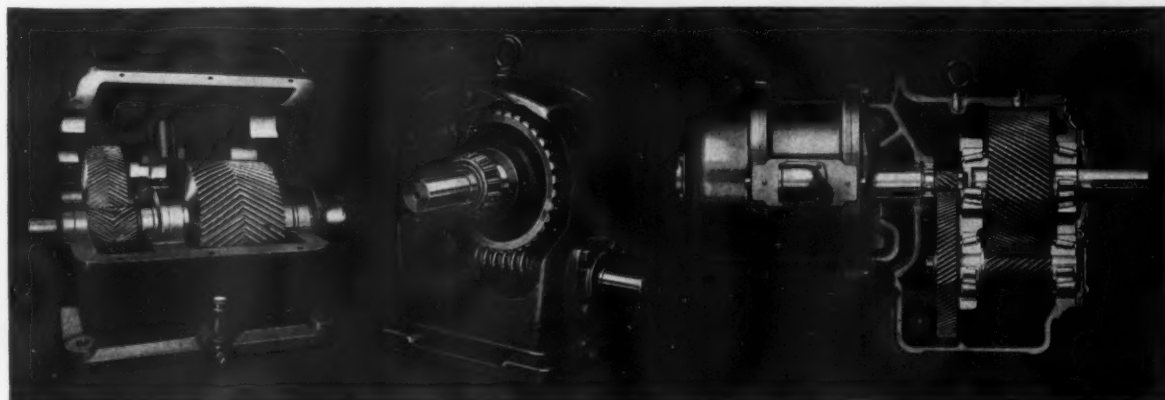
● Space is saved, and motor shaft alignment troubles are avoided through the use of the Link-Belt Motorized Reducer. It is a very compact, efficient, rigid, quiet, helical-gear, fully-enclosed, automatically lubricated, anti-friction, speed reduction unit combining reducer and motor. Send for Book No. 1515.

LINK-BELT COMPANY

Philadelphia Chicago Indianapolis
Atlanta San Francisco Toronto
Offices in Principal Cities



Link-Belt Positive Drives include: Silent Chain Drives • Roller Chain Drives • Variable Speed Transmissions • Speed Reducers



THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 96

APRIL 3, 1937

Number 14



Member



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat
Packers.

Published weekly at 407 So. Dearborn St.,
Chicago, Ill., by The National Provisioner,
Inc.

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Yearly Subscription: U. S., \$3.00; Canada,
\$4.00; foreign countries, \$5.00. Single copies,
25 cents.

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★

Daily Market Service
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"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallow
and greases, sausage materials,
hides, cottonseed oil, Chicago hog
markets, etc.

For information on rates and
service address The National Pro-
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S. Dearborn St., Chicago.

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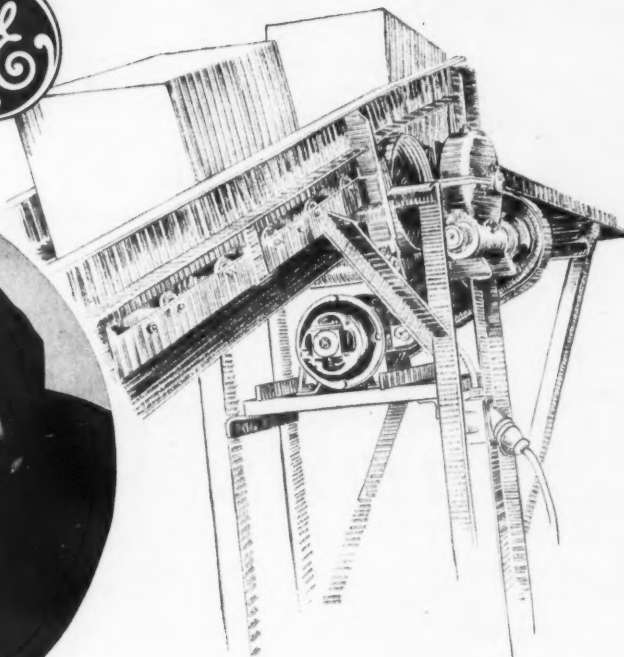
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CONTINUOUS OPERATION IN FOOD INDUSTRIES DEMANDS DEPENDABILITY

Specify 



G-E squirrel-cage induction motor driving case conveyor

Keep Your Processes IN STEP—Specify G-E Conveyor Drives

TO help maintain a steady flow of goods through your plant, you probably have installed a system of conveyors of various types—belt, overhead chain, carriage, bucket, screw, or pneumatic—all co-ordinated so as to link efficiently one operation with the next.

What happens if one of these conveyors stops? Possibly the entire production line is thrown out of step. Material piles up, men and machines farther along must be idle.

And what may cause such a breakdown? A check may reveal that the motor driving the conveyor was responsible.

To guard against costly delays of this nature, make sure that the electric motors that drive the conveyors in your plant can be depended upon to keep going. The motors are vital points; they *must* stay on the job.

G-E motors will give continuous, efficient service in food-processing operations because they are built to fit the special requirements of the food plant. Note the features listed below which make the general-purpose induction motor, illustrated above, so dependable. For further information call the nearest G-E representative. General Electric Company, Schenectady, New York.

Features of G-E General-purpose Induction Motors That Make Them Outstanding, Dependable Conveyor Drives

- Indestructible cast-aluminum rotor
- Highly protective insulation
- Can be lubricated without disassembly
- Rigid frame
- Strong end shields
- Easy to disassemble

020-315

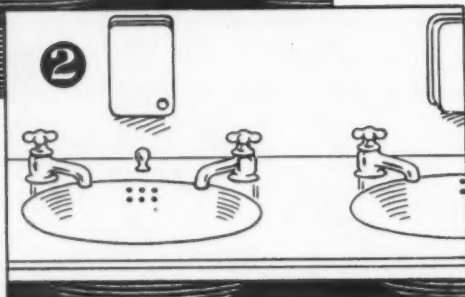
GENERAL  ELECTRIC

Week Ending April 3, 1937

Page 5



Washroom Waste *Pays No Dividends*



Contrast~

1. Wasteful — Untidy — Unsanitary
2. Economical — Neat — Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded—that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

POWDERED FLOTILLA SOAP

ARMOUR AND COMPANY • Industrial Soap Div.
1355 W. 31st Street Chicago, Illinois

BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort—immediate action is in order. Powdered FLOTILLA Soap is the answer to this problem.

Modern, Unbreakable Dispenser— FREE!



*Ask
about
it!*

\$4.00 VALUE
*With each
case of*

POWDERED FLOTILLA SOAP

APRIL 3, 1937

*The Magazine of the Meat
Packing and Allied Industries*

GOLD MEDAL MEAT PLANT

★ Beauty Combined With Utility
in New Canadian Packers' Plant

ARCHITECTURAL beauty is not always given first consideration in designing a meat packing plant. Utility is usually the chief thought.

First requirements in a packinghouse are processing efficiency and economical operation, and good looks is not emphasized. A pleasing appearance may be sought when added cost is not a factor. But the nature of the structure and its use discourage ideas in design and construction which are not strictly utilitarian.

Utility Plus Beauty

When a meat plant is erected with both utility and beauty emphasized—in a design so outstanding as to win the highest annual awards of two great architectural societies—it is news for the meat packing industry.

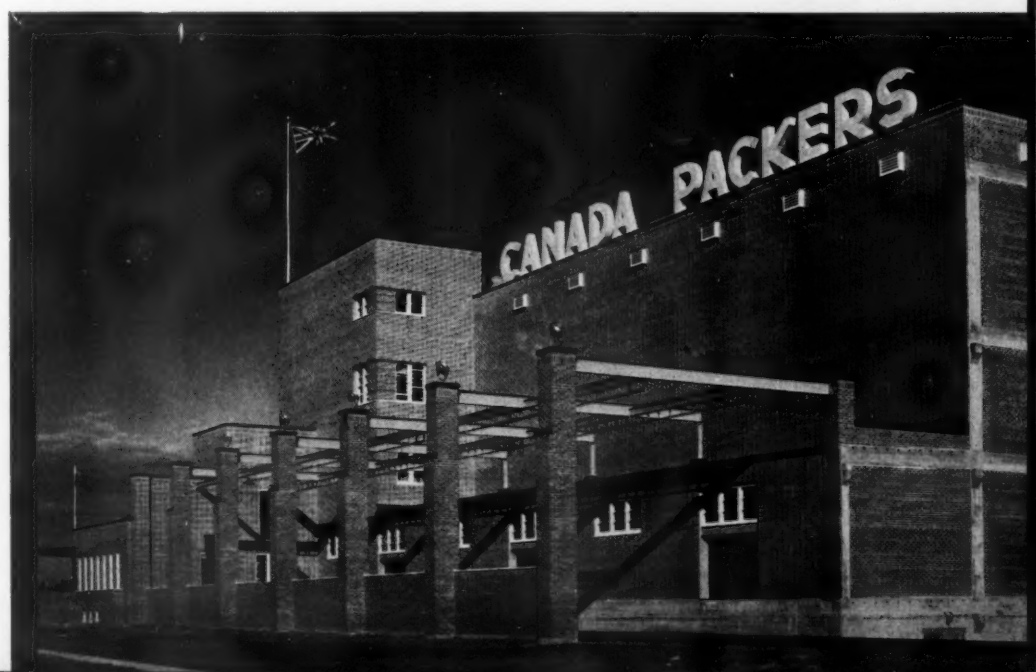
ONLY ONE IN THE WORLD

Sign on the Canada Packers' plant, Edmonton, Alta., is of concrete, cast integral with concrete beam on which it rests. Each letter is 6 ft. high and 14 in. thick each way. Sign weighs 20 tons. Ornamental brick columns (foreground) with 7-ft. high brick base, support car icing rails. Floodlights atop these columns illuminate the concrete sign at night.

When with architectural beauty are combined new features of building design, layout and equipment—designed to increase efficiency, speed up operations and lower operating costs—then such a plant is likely to deserve the title bestowed on it by architects and engineers, "one of the finest packinghouses on the American continent."

Won Highest Awards

This is the new plant of Canada Packers, Ltd., at Edmonton, Alberta. R. J. McLaren, Chicago packinghouse architect and engineer, was employed to develop the plans, which won both gold medals of the Royal Architectural Institute of Canada and the Ontario Association of Architects,





BEAUTY AND UTILITY

This front view of Canada Packers' plant at Edmonton, Alta., shows how pleasing architectural lines have been secured without frills or attempt to force effect.

Use of a brick flue to vent smokehouse, instead of numerous metal vents, is but one illustration of methods used to make this meat plant ornamental as well as efficient.

awarded at the recent biennial exhibition held at Toronto.

Some New Ideas

When Canada Packers, Ltd., decided to build a new plant at Edmonton, Canada, every possible source of information was called upon to aid in developing plans. The result, therefore, is no accident. Superintendents, engineers and foremen in other plants of the company were asked for suggestions as to arrangement of departments and equipment, and architects and engineers charged with responsibility of developing the plans made visits to packinghouses in the United States, Great Britain and Denmark in search of the latest and best ideas.

Some of the ideas incorporated in this plant will be new to most packers. Others have been in successful operation in other plants of the company for some time.

Selecting a Site

Before selecting a site for building careful inquiry was made regarding facilities for disposal of waste. An intensive survey was made of water, coal, gas, electric energy and transportation facilities, and public highways were studied with a view to efficient handling of incoming livestock and materials by truck and shipping out of finished products. This was necessary to development of a definite plant arrangement for economy and efficiency of operation.

The new plant faces Fort Saskatchewan Road, one of the main highways of the city and province. Large

paved areas joining this highway provide facilities for incoming livestock trucks, parking of employees' automobiles, and truck shipment of finished products for local consumption.

Developing the Plans

Plans were developed during the summer and fall of 1935, four complete coordinating sets being made. One set was for general construction purposes; one for reinforcing steel and all structural details; one included equipment, conveyors and tracking, electric wiring, piping, refrigeration and air conditioning, with all necessary details; the fourth included all inserts, pipe sleeves and openings in floors.

A complete recheck of these plans was made during the winter of 1935-36, so that when ground was broken on March 16, 1936, there was no construction delay due to uncertainty or lack of detailed construction information. It was thus possible to complete the plant within the estimated period and start full operations on September 14, just six months after work started.

Plant was planned to slaughter cattle, hogs, sheep and calves, and to process by-products. Weekly capacity is 3,000 hogs, 1,000 cattle, 500 sheep, and 500 calves. Facilities are provided for a volume of 75,000 lbs. of smoked meats and 50,000 lbs. of sausage and cooked meats per week. A battery of eight curing vats, 8 ft. by 16 ft. by 7 ft. deep, takes care of export business in Wiltshire sides. Lard department contains equipment for manufacturing vegetable oil shortening. Butter, eggs, cheese and poultry also are handled.

Beauty and Utility

Main structure is partly three and partly four stories high, with a basement under entire area and loading platforms. Power plant consists of a one-story boiler room, one-story machine shop and two-story engine room. Water cooling spray pond is on roof.

As has been said, the building is modern in design and construction, without frills or attempt to force effects. In a few cases stereotyped departmental arrangements have been modified to obtain that massing of elements which is the basis of the design.

Adoption of the large flue to carry away smoke from the smokehouses, eliminating the unsightly metal vent flues and "Chinese tin hats" customarily used for this purpose, is a very good example of the methods used to construct a packing plant which will be not only useful but ornamental.

Ornamental brick columns—with a 7-ft. high brick base to support car icing rails—are much more attractive than strictly utilitarian steel column supports. Floodlights atop these columns illuminate the reinforced concrete sign built integral with and on top of the cooler building wall.

Roof Sign of New Design

This self-supporting sign is said to be the only one of its kind. Letters are

DEPARTMENTAL *Layouts*

Arrangement of three floors and basement in new packinghouse of Canada Packers, Ltd., completed recently at Edmonton, Alberta. (See opposite page.)

Interesting details of design and construction of this plant are described in this article. Further details of building layout, equipment and methods—some never before used in a meat plant—will appear in a later issue.

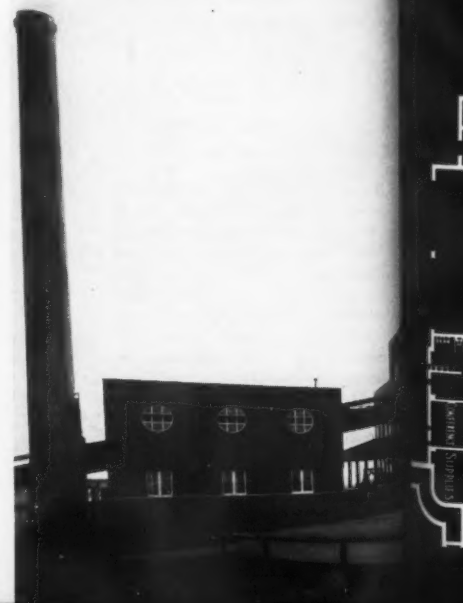
6 ft. high and 14 in. thick each way. Reinforcing extends from a 7 ft. deep concrete beam upon which the letters rest. Though some concern was felt regarding stability of the letter "P," which rests upon its own base (see illustration on page 7) there is every reason to believe the sign will remain intact as long as the building stands. With no interlacing of lattice angle-iron supports to interfere with their outline, with a deep blue Western Canada sky as a background, these letters can be seen clearly from afar.

Brickwork is laid up in "Garden Wall" bond, with two stretchers and one header alternating in each course. This is practically the only decorative idea used in construction. A flower box under the windows on both sides of the office building, built integral with basement wall and of waterproofed concrete, will add to the landscaping which is a feature of all Canada Packers' plants.

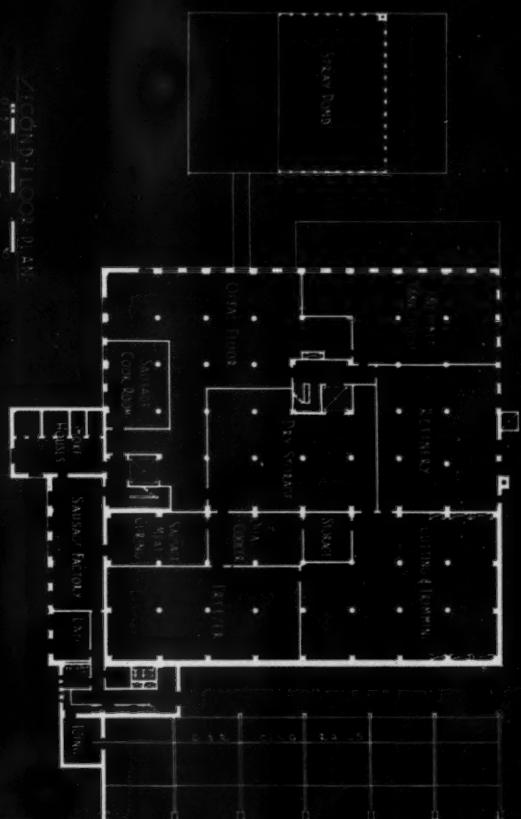
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POWER PLANT BUILDING

This detached structure, of same design and construction as main building, houses boiler and engine rooms and machine shop. Spray pond for cooling denser water is installed on roof. Compressor generates steam for processing, but chases power for equipment operation. Natural gas is burned under boiler.



same general main building rooms and for cooling roof. Cooling, but not open under both



SYLPHCASE K Casings

(Reg. U. S. Pat. Off.)



Dress up your packages of Sausage and Prepared Meats by using glistening, transparent SYLPHCASE K Casings with brand name brightly printed in colors. SYLPHCASE K Casings are the answer to the demand for smart, modern packaging of Sausage and Ready-to-Serve Meats. They fulfill every requirement. Use SYLPHCASE K Casings and make Every Brand a Winner.

SYLPHCASE K Casings Are Strictly Kosher

Manufactured by

SYLVANIA INDUSTRIAL CORPORATION

Executive and Sales Offices: 122 East 42nd Street, New York

Works: Fredericksburg, Va.

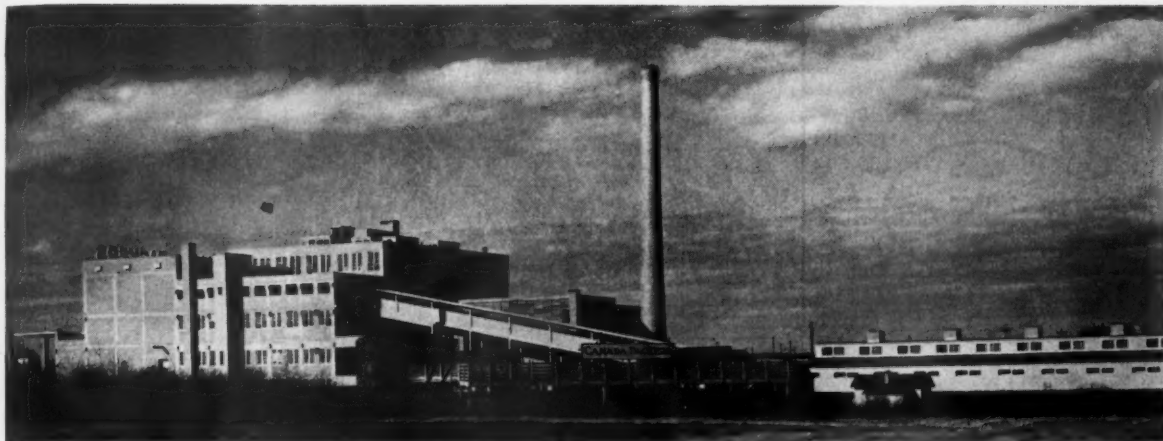
BRANCH SALES OFFICES

427 W. Randolph Street, Chicago, Ill.
120 Marietta Street, Atlanta, Ga.
809 Santa Fe Bldg., Dallas, Tex.
201 Devonshire Street, Boston, Mass.
260 S. Broad Street, Philadelphia, Pa.



PACIFIC COAST

Blake, Moffitt & Towne
Offices and Warehouses in Principal Cities
CANADA
Victoria Paper and Twine Co., Ltd.
Toronto and Montreal



MODERN AND COMPLETE

New plant of Canada Packers, Ltd., Edmonton, Alta., has weekly capacity of 1,000 cattle, 3,000 hogs, 500 calves, 500 sheep, 75,000 lbs. of smoked meats and 45,000 lbs. of sausage and cooked meats.

Incorporated in this plant are many details of design, construction and equipment never before used in a building of this kind.

All buildings are of reinforced concrete, with enclosing walls of brick not less than 12 in. thick.

Handling Livestock

There are no open livestock holding pens, all stock being housed in a large separate building. Included in this structure are scalers' office and two livestock platform scales, one for car lots and one for smaller motor truck lots. Six motor truck unloading stock chutes face Fort Road. In rear, paralleling the railroad spur track, is the livestock car unloading platform accommodating four cars at one time.

Inclined livestock runway from stock pens to killing floor level is of the "stair" type, with 3 in. risers and 16 in. treads, grooved transversely to prevent spreading of ascending animals. This structure is of reinforced concrete, with 4-ft. high enclosing side walls. It terminates on third floor, where 1,500 sq. ft. of holding pens provide a resting period for livestock that is to be slaughtered.

In other words, these holding pens give the animals a little time to cool off before being killed. Over head spray nozzles at 8'-0" centers over the entire area will be used in the summer to cool the animals.

The customary policy of finding a place for handling cripples and dead animals after everything else has been arranged was reversed. In this plant cripples are delivered without rehandling to points on killing floor which would have reached had they been able to proceed up the runway.

This "straight ahead" method exemplifies the policy of the designer and is characteristic of all plant operations

—"In from the top, out from below, no hindrance to the onward flow."

Construction Features

All windows are of wood, assuring a permanence which the designer believes would not be derived from installation of steel sash. All window sills are of cast iron. Overhead light and ventilation is provided by monitors and side lights, this type being adopted rather than skylights because of severe hail storms prevalent in this part of Canada.

Copper copings protect all parapet walls. Copper extends downward from

AIR CONDITIONED AND SOUNDPROOFED

Office building, one story and basement, is air-conditioned and soundproofed, temperature and humidity being automatically regulated at all seasons.

General and private offices are on first floor, conference room, locker rooms and wash rooms in basement. Flooring is heavy linoleum laid over compressed corkboard.





THEY know good food along New York's Mohawk Valley...and they know good merchandising. So it is hardly surprising to find the C. A. Durr Packing Company, of Utica, among those present when the roll of packing companies using the new Angostura process is called.

The Angostura process is the greatest advance in the packing industry in years—the greatest in the way it improves the product... the greatest in the way it improves sales.

We have the facts and figures to show you—incontrovertible facts, amazing figures. Get them. Write today for details about the Angostura process, about the issuance of licenses to use it, and about our program of advertising.



THIS TAG

identifies all meat products made by the Angostura process. It is furnished to licensees by Angostura-Wuppermann Corporation.

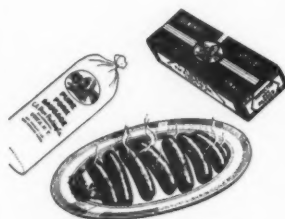
THE ANGOSTURA-WUPPERMANN CORPORATION, NORWALK, CONN.



MOHAWK VALLEY SAUSAGE NOW MADE WITH **ANGOSTURA**

Great chefs of the world, in the best hotels and restaurants, use Angostura in preparing the most delicious foods. Leading doctors the world over prescribe Angostura to promote appetite and improve digestion.

The use of Angostura in our kitchens is in line with our constant search to make Mohawk Valley pork products the very best obtainable.



Your favorite SAUSAGE

Mohawk Valley Sausage is made in regular links, little country-style links, cocktail-size links and in parchment-lined bags for parties.

Why **ANGOSTURA**?

You who have for so long enjoyed the superior flavor of our delightfully delicious sausage may ask, "Why try to improve something that already is so good?"

● **BETTER FLAVOR:** Angostura puts emphasis on, brings out, fine flavor to that everybody may know it, recognize it and enjoy it, always without any doubt. This sausage tastes better than ever!

● **MORE APPETIZING:** Every chef or cook likes to know that the food is appetizing. Angostura promotes appetite and thus makes our sausage more enjoyable to eat. Even those with jaded appetites will get a new taste thrill.

● **BETTER FOR CHILDREN:** Angostura improves digestion. Those who like sausage (and who doesn't?) may eat all they wish. Children and adults may now have Mohawk Valley Sausage with pancakes, plenty of butter and syrup and know that it is readily digestible.

● **TRY IT!** Get some Mohawk Valley Sausage from your dealer this week. You'll know and like the difference instantly.



Durr's MOHAWK VALLEY Tender Meats of CONSTANT GOODNESS

The Advertisement reproduced above has been reduced to half its original size

ANGOSTURA

for

**IMPROVING THE FLAVOR, APPEARANCE
DIGESTIBILITY AND SALABILITY
OF PROCESSED MEATS**

copings, protecting entire inside parapet wall, and is flashed over the 20-year-guaranteed built-up tar and gravel roofing at wall and roof intersections.

The radial brick chimney to carry away waste gases from boilers is of same color as brick used in the building structure. Creosoted redwood is used for the louvred enclosure surrounding spray pond on engine room roof. Six inches of corkboard insulation prevents any condensation on ceiling of engine room.

Interior Refinements

Excellence of exterior design, construction and appearance is also carried out in interior of plant.

All interior walls and partitions are plastered from floor to ceiling. This finish is used because cost of glazed tile delivered and erected in Edmonton is very high. All floors and docks throughout plant are paved with fire-clay packinghouse floor brick, with exception of freezers, hot coolers on top floor of cooler section (where there is no trucking), locker rooms, toilets and offices. Livestock pens, and holding pens on killing floor level are of concrete, indented with a rake.

All intersections of walls, partitions and columns, with floors and openings in floors, are protected with a moulded concrete curb anchored with steel dowels.

Metal Work

All metal work—including tracking, hangers and switches—is galvanized, except table tops and moving inspection table pans, for which stainless steel is used. Dressing conveyors on killing floor and all overhead tracking are supported on wood timbers, erected with 24 in. radius curves and switches.

With the exception of hangers, switches and tracking, there is no metal work in hot coolers on third floor. This eliminates possibility of rust stains so prevalent in rooms of this nature, and was accomplished by erecting overhead tracking supports on intermediate concrete beams, without the use of stirrups or angle-iron corner ties.

Cast iron sills are used in all door openings through which trucks pass. All salient corners are protected by galvanized angle-iron guards. Channel iron frames, from which all doors other than cooler doors are hung, are their own jamb protection.

Scientific Insulation

Thirteen carloads of pure compressed corkboard, furnished and erected by the Canadian Cork Co., were used to insulate the buildings. Corkboard varies in thickness from 1 to 4 in.

Owing to greater difference in temperature between inside and outside during the cold Canadian winter than in the summer, buildings have been insulated against cold rather than against heat. Differences in exposure, temperature, humidity, air velocities, (both inside and outside) and construction ma-

GOLD MEDAL Plant

Weekly Capacity.—3,000 hogs, 1,000 cattle, 500 sheep, 500 calves.

Approximate Size.—1,600,000 cu. ft.

Floor Space.—2½ acres.

Steel Used.—650 tons.

Bricks Used.—1,100,000.

Lumber Used.—600,000 board feet.

Cement Used.—40,000 bags.

Concrete in Building.—14,000 tons.

Weight of Concrete Sign.—20 tons.

Pipe Installed.—4 miles.

Electrical Conduits.—12 miles.

Electric Wiring.—50 miles.

Overhead Tracking.—1¼ miles.

Cork Insulation.—13 cars.

Construction Wages.—\$110,000.

terials were carefully figured. Exposed dock areas, roofs, monitors and pent houses, including side walls, were considered, so that any possible deterioration by condensation in the building should be minimized or eliminated.

All roofs and exposed dock areas are insulated with 4 in. of corkboard. Pent house walls and sides of monitors are insulated with 2 in. of cork.

Insulation Protection

All vertical cork surfaces are plas-

tered with portland cement, steel trowel finish, over galvanized metal lath. Lath is used principally to avoid "hair cracking," so prevalent where a steel trowel finish is required. All ceilings have been finished with emulsified asphalt, trowelled on.

Where ceilings were to be insulated, building forms were dropped sufficiently to take one layer of cork board before steel was set and concrete poured. Walls, floors, ceilings and columns of both freezers have been insulated, entirely isolating interior of rooms from building structure.

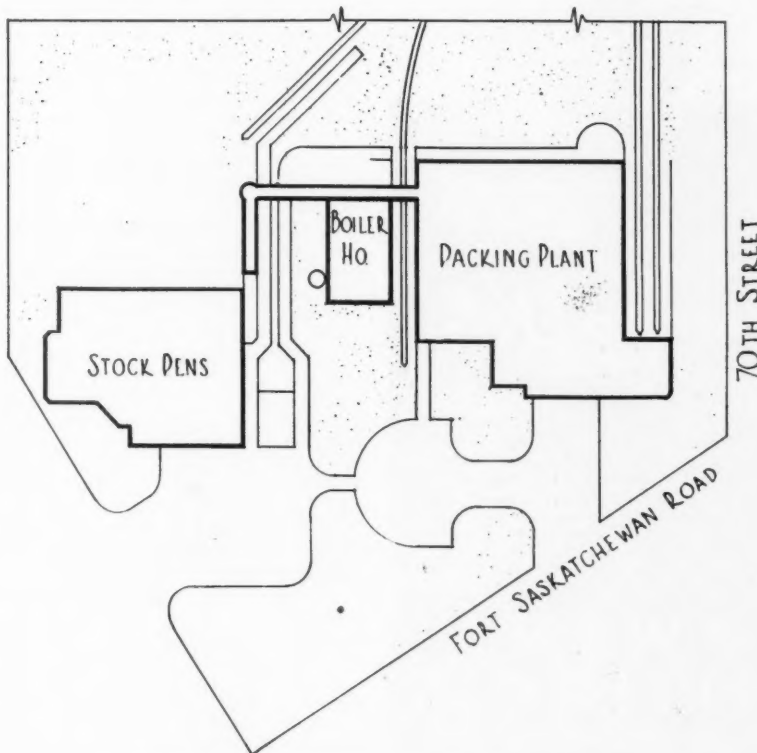
Double wall columns around entire perimeter of cooler section provide necessary slots for insulation, separating interior structure from outside enclosing walls.

Truck Loading Facilities

Truck loading court for local shipments is at front of plant and facing main highway. A large paved area makes it possible to turn trucks easily and provides space for parking a goodly number of employees' autos. Encircling auto parking space is a low, sturdy bumper railing provided with electric outlets, to supply current for motor and radiator heaters during sub-zero weather.

Pavement slopes toward road, but from front doors of building slopes towards shipping platform. This was done to avoid any chance of trucks rolling out the front door, and to raise the

(Continued on page 35.)



PLAT OF PROPERTY SHOWING LOCATION OF BUILDINGS

*Speed
up Sales*

SALESPACK IN

Genuine Safedge Tumblers



WITH
APPLIED

Color
DESIGNS

Discover the magic of packing in Genuine Safedge Tumblers. Their smartness and re-use value do the trick. Sales jump immediately. Ideal for chipped beef, sandwich spreads, bacon, mayonnaise, Canadian bacon and many other products. Speed up sales now. Get in touch with Owens-Illinois Glass Company, Toledo, Ohio.

**OWENS-
ILLINOIS**
SALESPACKAGES

PACKAGING EXPOSITION

A wide variety of subjects on wrapping, packaging and shipping were discussed at the various conferences and clinics at the Seventh Packaging Exposition held in New York City, March 23 to 26 inclusive, under the sponsorship of the American Management Association. These conferences and clinics were divided according to subject matter into the four divisions of packaging, bulk packaging, packaging machinery and packing and shipping.

Authorities in the various fields led the discussions, with other key men taking an active part from the floor after the subjects had been formally presented. Among the subjects discussed were those concerned with effects of new legislation such as the Robinson-Patman act, pending legislation, judicial interpretations of fair trade practice laws, trade marks, designs and new packaging methods, both for established products and so-called "private brands."

Some 70 companies operating wholly or partially within the packaging field had displays. Products of these exhibitors included packaging machinery, cartons, wrapping materials, labels, seals, containers, shipping boxes, packaging supplies, etc.

Among the firms well known in the meat packing industry whose products were on display were the following: Armstrong Cork Co., closures; Peters Machinery Co., packaging machinery; Bostitch, Inc., packaging machinery; Dexter Folder Co., packaging machinery; E. I. duPont de Nemours & Co., transparent cellulose wrapping material; Hinde & Dauch Paper Co., shipping containers; Kalamazoo Vegetable Parchment Co., parchment and other papers; Owens-Illinois Glass Co., glass containers; Reynolds Metals Co., Inc., metal foils; Sylvania Industrial Corp., transparent cellulose wrapping material; Wilson & Bennett, steel containers.

In addition to awards won by Morrell's packages and Cudahy's Nutwood ham wrap, reported in the March 27 and in this issue of THE NATIONAL PROVISIONER, several other honors were given to packers' containers in the 1936 All American Packing Competition.

Gold medal in the transparent wrap-group was won by the Old Southern Style pork sausage package, put out by Albert F. Goetze, Baltimore, Md. This is a fiber plate on which the sausage is placed and over which is a printed transparent cellulose cover. Package was designed and produced by Millprint, Inc., Milwaukee, Wis.

Hormel's new packages won the silver medal in the family group. These were described in the October 24, 1936, issue of THE NATIONAL PROVISIONER. Suppliers of material entering into these wraps, packages and containers include Shellmar Products Co., Du Pont Cellophane Co., American Can Co., Waldorf Paper Co., Hazel-Atlas Glass Co., McGill Lithograph Co., Daniels Paper

Co. and Kalamazoo Vegetable Parchment Co.

Bronze award for a packaging equipment layout went to Swift & Company for an oleomargarine and shortening package line. Equipment was furnished by Allbright-Nell Co. and Peters Machinery Co.; cartons, Sutherland Paper Co.; liners, Kalamazoo Vegetable Parchment Co.; shipping containers, Chicago Carton Co. and Container Corporation of America. Containers produced by this latter company also won awards in several other groups.

PREMIUMS AS SALES AID

Decorative transfer premiums are being offered to users of "Star" canned meats by Armour and Company in its "meal of the month" advertising for April. Consumers can use the decalcomania transfers for household decoration. The advertisements offer a set of eight tropical fish transfers, with two each of four designs, for a canned meat label and a nominal sum. This offer will be sent to those requesting it with an instruction booklet. This is the first time the company has ever used a premium in connection with the sale of its food products in other than a test campaign.

Watch Classified page for bargains in equipment.



SHIPPING BOX FEATURED

One of the outstanding displays at the Packaging Exposition was the colorful, modernistic booth of the Hinde & Dauch Paper Co., Sandusky, O., pictured here. A mammoth corrugated shipping box was the center of attraction. Numerous "before and after" examples were also displayed. The "after" boxes illustrate H & D's development of modern shipping box design and construction.

LABELS TELL THE STORY

New canned meat labels of John Morrell & Co., Ottumwa, Ia., won the gold award in the labels and seals group in the 1936 All-American Package Competition sponsored by Modern Packaging.

When Morrell redesigned labels on their entire line of canned meat products they combined an atmosphere of quality contents with strong appetite appeal by reproduction in color photography of contents of each can attractively prepared for serving. A customer need only look at the tempting dishes portrayed on the Morrell cans, as they stand on dealers' shelves or appear in advertising, to know what she wants to serve at the next meal. That's what appealed to the judges when they voted the gold award to these new Morrell labels.

The ultramarine blue background combined with clear, modern type make a perfect setting for the colorful food dishes, the whole ensemble suggesting purity, high quality and flavor. The name Morrell and the company insignia are featured strongly, but simply and appropriately. What really counts is that sales have increased greatly since the new labels were placed in use.

A description of these labels and the manner in which they were developed appeared in the July 18, 1936, issue of THE NATIONAL PROVISIONER. They are the product of the well-known artist-designer Gustav Jensen, New York City.

HELPING BEEF SALES

Millions of families throughout the United States consist of only two people. Often, as an article recently published in "The New York Woman" points out, the housewife desires to prepare a roast, but after considering the fact that there are only two people to consume this roast she turns to steaks and chops. It was the purpose of this article, written by Dorothy Higgins and entitled "Roasts for a Family of Two," to show the housewife who prepares meals for a family of two that it is entirely possible to serve economically all types of roasts when she desires to vary the menu.

Recently the Department of Public Relations and Trade of the Institute of American Meat Packers reprinted this article as a six-page leaflet, liberally illustrated with the various roasts, and offered it to members at a cost price of \$4.60 per thousand copies, f.o.b. Chicago.

This leaflet suggests possible use of such roasts as rolled or standing rib roast of beef, crown roast of pork, leg of lamb, ham, and other similar cuts of meat which are so often considered as being suitable only for a family consisting of more than two people. A space for imprinting the company's firm name and slogan has been left on the back of the leaflet.



GLASS WITH APPLIED COLORS

Packers of many foods have had very good merchandising results from use of glass containers with applied colors, but meat packers have been slow to capitalize on the sales appeal given products by these packages.

One of the larger meat packers has been using tumblers decorated in applied colors in designs of diamonds, spades, hearts and clubs for some time as containers for mayonnaise and salad dressing. Re-use value of these tumblers has been emphasized in the merchandising.

This packer's experience shows consumer considers these tumblers so useful and attractive she often buys four units at a time, in order to get a complete set of the glasses or reorders single units by brand name to complete one or more sets or to make replacements. In this case, it is understood, the packer has requested exclusive use of the design, and has been granted this privilege by the container manufacturer.

Tumblers with designs in applied colors might profitably be used for dried beef and other meat products applicable to packaging in this type of container.

GLASS PACKAGE BOOSTS SALES

Bridge tumblers decorated with applied colors used by Swift & Company as containers for mayonnaise, salad dressing and sandwich spread. Packages are popular with consumers, who frequently buy four units to obtain a complete set of tumblers.

JUDGED BEST IN CLASS

New labels of John Morrell & Co. (above) get gold medal award in 1936 All-American Packaging Competition. Background is of ultramarine blue. Reproductions of various products, prepared for serving, are in natural color photography.



PRACTICAL POINTS

for the Trade

Boiled Ham Costs

Cost of boiled ham depends on cost of green ham, labor and processing expense and shrink in fattening, boning and cooking. A Southern packer writes:

Editor THE NATIONAL PROVISIONER:

What should be the price per lb. for boiled hams which cost 21c per lb. when green?

It is not clear whether the hams referred to are skinned or regular green hams. Assuming that they are green regular hams and would eventually be skinned, fattened and boned, the weight of the chilled cooked ham would be about 60 to 65 per cent of the weight of the green ham. Considering labor costs, it is possible that the cost of the finished ham would be around 36c to 38c per pound or even more, depending on the cost of performing the various operations in the inquirer's plant.

Hams gain a little in pickle cure but a drainage allowance of 4 per cent is made on pickled hams, the bones, fat and skin will account for another 16 to 17 per cent, depending on the ham, the cooking shrink will be around 24 per cent if the hams are cooked to give them real flavor. The finished weight will be such as to call for considerable increase in the price over that for the green ham.

The best thing to do is to run a test on 100 lbs. of ham or a given number of pieces, each of which are fully representative of the size and quality of hams used. If the hams are long ones with fairly large bone, the boning shrink will be more than in a short, plump ham; if they are fairly fat the amount of fat to be removed will be greater and the fattening shrink will rise.

For a ham to be tasty and tender it should be well cooked and this calls for considerable shrink. It is probable that great harm has been done to the commercial boiled ham business in an effort to keep shrink down which has resulted in tasteless and none too tender cooked ham.

BEEF COOLER CLEANSING

Complaints of an "odd" flavor in his beef are causing an Eastern packer some difficulty. He says:

Editor THE NATIONAL PROVISIONER:

Some of our customers complain of our beef having an "odd" taste when cooked. Could this be due to presence of calves with skins on in the same cooler? The beef is held in a cooler where pork meats are being cured.

It is not probable that calves with skin on are having any effect on the flavor of the beef. It is assumed, of course, that calves have been thoroughly

washed on the skin side of the carcass.

Inquirer says that after the beef is chilled it is run into a cooler where pork meats are being cured. Temperature of this cooler is probably around 38 degs. F., which is all right, but it is possible that there is a great deal of moisture here, and the beef may be picking up this moisture and any odors that may also be present. If the packer has no other space available for hanging his beef it will be necessary to see that mould is eliminated from this room.

Sometimes there is trouble with mould in otherwise clean rooms, and it is necessary to wash walls, ceiling, equipment and floors with a solution of sodium hypochlorite to get rid of the mould. Either four-tenths or one-half per cent solution of sodium hypochlorite, or a commercial preparation of the same nature should be used for this purpose. Sodium hypochlorite is harmless to equipment, but it is well to protect the meat from it, and to rinse with clean water all equipment coming in contact with meat. It may be necessary to disinfect the cooler from time to time if

beef is kept in it. Beef picks up odors readily.

It is possible also that an inadequate method of refrigerating the cooler is the primary cause of this packer's trouble. Lack of sufficient air circulation and too high a humidity for holding the beef in best condition are suspected. A modern air-conditioning system would keep the air in the room fresh and eliminate odors.

CALBASSA SAUSAGE

A Western sausage manufacturer wants to know how a Mexican sausage called Calbassa is made. He writes:

Editor THE NATIONAL PROVISIONER:

Can you send us a formula and directions for making Calbassa, a Mexican sausage? We believe we have a market for this product.

The following meat materials are used in making Calbassa:

- 40 lbs. cured fat beef trimmings
- 30 lbs. cured pork cheeks
- 30 lbs. cured regular pork trimmings

Meats are ground through the $\frac{1}{8}$ -in. plate with 2 lbs. of onions and mixed thoroughly with the following seasoning ingredients:

- 1 lb. chili pepper
- 3 oz. ground coriander
- 2 oz. ground ginger
- 2 oz. nutmeg
- 8 oz. paprika
- 1 oz. celery
- 8 oz. sugar

Many processors have found it convenient to use ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

If desired, one No. 3 can of pimientos can also be ground with the meat and onions.

After mixing, stuff the sausage meat in beef rounds, making each sausage weigh 8 oz. to 1 lb. Smoke for 2½ hours at a medium temperature. Cook for 30 minutes at 140 degs. F., or until the inside temperature of the product has reached 137 degs.

BELLY TRIMMINGS

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In large quantities, please write for prices.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name.....

Street.....

City.....

Enclosed find a 10c stamp.

CHAMPION



Adelmann supremacy is not the event of good luck. Rather, it is recognition earned through achievement. The famous elliptical springs which distribute pressure over a wide area resulting in good solid hams, the self-sealing and tilt-proof cover, the sturdy construction and easy-to-clean design—are all Adelmann accomplishments.

Adelmann Ham Boilers are easy to handle, simple to operate, and truly the most practical on the market. Ask your ham maker to substantiate this statement.

Adelmann Ham Boilers are made of Cast Aluminum—Tinned Steel—Monel Metal—and Nirosta (Stainless) Steel. This is the most complete line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment for New Adelmann Ham Boilers. Ask for particulars today—no obligation.

Free booklet "The Modern Method" illustrates and describes complete Adelmann Line. Gives many helpful ham boiling hints. Write for your copy today!

ADELMANN—"The Kind Your Ham Makers Prefer"

HAM BOILER CORPORATION

Office and Factory, Port Chester, New York

CHICAGO OFFICE: 832 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: O. A. Pemberton & Co., Ltd., Toronto, Ont.

PRODUCTION AND SALES GET TOGETHER, and...

THESE REPORTS FROM YOU PRODUCTION MEN SHOW OUR QUALITY IS RUNNING UNIFORM AGAIN, JOE

YOU'RE RIGHT, BOSS. IT'S THE SALT WE'RE USING

WE CHANGED TO DIAMOND CRYSTAL YOU KNOW

WHY, JOE? IS IT A BETTER SALT?

YES. AND IT'S ALWAYS UNIFORM. NEVER GIVES US ANY TROUBLE. IT'S GOT EVERYTHING

WELL, MR. SALES MANAGER... WHAT DO YOU SAY ABOUT IT?

I'M ALL FOR IT! IT MAKES A BETTER PRODUCT, AND THAT MEANS MORE SALES

ALL RIGHT, THEN I MAKE IT UNANIMOUS FOR DIAMOND CRYSTAL

...so the Salt Problem is Solved

IT is a fact that food men like Diamond Crystal *Alberger Process* Salt best because it's always dependable in every respect. And the public prefers foods seasoned with this mild, soft, porous-flake salt because "It Wakes Up Hidden Flavors." Diamond Crystal will wake up hidden flavors—and hidden profits—in *your* products, too. Diamond Crystal Salt Co., Inc., St. Clair, Mich.

DIAMOND CRYSTAL *Alberger Process* SALT

The Salt that "WAKES UP HIDDEN FLAVORS"

"I TRIED A NEW BRAND OF HAM LAST WEEK—AND IT REALLY WAS BETTER!"



FORD CHARCOAL BRIQUETS

THE MODERN SMOKE-HOUSE FUEL



FORD Charcoal Briquets give smoked-meat products the qualities consumers are glad to pay for. Better appearance and improved flavor. Their dry, intense, sparkless heat adds extra shine and glossiness to create eye-tempting appearance. Covered with sawdust, they produce a thick smoke which imparts a delicious difference in flavor. In addition, this light, compact, uniform fuel speeds up both the drying and smoking processes, gives uniform heat which can be controlled every step of the way, and cuts storage, handling and operation costs. Ford Charcoal Briquets burn readily on any smoke-house floor — and they are low in cost!

Just drop a line or a post-card to the Ford Motor Company, By-Products Division, Dearborn, Michigan. Ask for facts and figures proving Ford Charcoal Briquet superiority — or for a free demonstration in your smoke-house.

SAUSAGE *Keeps on* Breaking RECORDS

SAUSAGE production under federal inspection during February maintained the lead of recent months over the production of previous years. More sausage was produced than in any other February of recent years with only one exception, production even exceeding the high output of February, 1929, when all kinds of meats were plentiful and when buying power was at the century's peak.

Production in February, 1937, compared with February production of earlier years, follows:

FEBRUARY	SAUSAGE
1937	56,700,566 lbs.
1936	57,400,000 "
1935	56,245,000 "
1934	54,024,000 "
1933	46,049,000 "
1932	44,612,000 "
1931	46,465,000 "
1930	55,523,000 "
1929	55,629,000 "

PROTECT QUALITY SAUSAGE

Any change in the Michigan law governing the manufacture and sale of sausage will be opposed by directors of the new Michigan Sausage Manufacturers Association, according to president Max Gordon of Gordon's All Pork Products Co., Detroit, Mich. The organization was founded recently to uphold quality standards in the industry. Carl Pfaehler of Pfaehler Packing Co., Detroit, is vice president.

"Our association," said Gordon recently, "considers the present law the best in the United States."

Strict regulations apply in Michigan to manufacture of sausage of different grades. Grade A sausage must be made of meats coming from primal cuts only; no cereal can be included, and no casing color used.

BARS COLOR FOR SAUSAGE

Use of dry or artificial color on or in sausage, sausage casings or ground meat in the state of Oregon will be prohibited under a law recently passed by the legislature, to become effective about June 1, 1937. The law is entitled "an act prohibiting the manufacture or sale of sausage, sausage casings and/or any other casings or ground meats of any nature containing dye or artificial coloring." Text of the law follows:

"Section 1. It shall be unlawful for any person, firm, corporation or associa-



EYE APPEAL FOR QUALITY PRODUCTS

Printed cellulose casings are being used effectively by packers and sausage manufacturers to stimulate sales of sausage and other prepared meat products. They provide tempting displays with unusual eye appeal and encourage repeat sales when used to identify quality products. Sausage pictured is a banquet loaf produced by Jacob Forst Packing Co., Kingston, N. Y. It is stuffed in a Sylphcase casing.

tion to manufacture, sell, offer or expose for sale any fresh, smoked or cooked sausage, sausage casings and/or other casings of any nature that contains dye or artificial coloring matter.

"Section 2. Any person, firm, corpora-

tion or association violating any of the provisions of this act shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than ten dollars nor more than five hundred dollars."

Plumpness MAY NOT COUNT ON
BROADWAY TODAY—BUT IT SURE
DOES COUNT IN SAUSAGES

**HALLMARK
KREEMKO
SAUSAGE FLOUR**

PLUMPER sausages, packed full of juicy goodness—
PLUMPER sausages that stay plump and fresh, and look
so good and taste so good—they sell like hot cakes and
keep the trade asking for MORE . . . *that's* the kind
you'll turn out every day when you use HALLMARK
KREEMKO Sausage Flour. Start using this *better* flour
—HALLMARK KREEMKO—today. Then watch your
sausage sales show a nice steady increase daily.

Write for Particulars

Mfd. by ALLIED MILLS, INC. for

**STEIN, HALL MFG.
COMPANY**

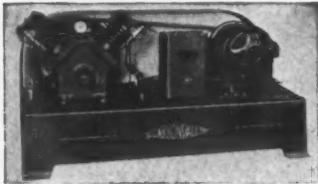
2843 S. Ashland Ave. Chicago, Ill.

**STEIN, HALL &
COMPANY**

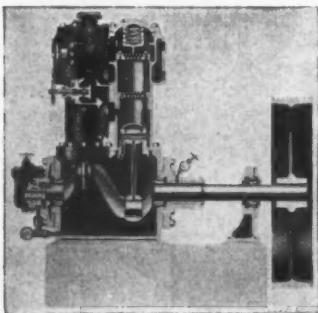
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SALES OFFICES IN ALL PRINCIPAL CITIES

REFRIGERATION and AIR CONDITIONING for MEAT PLANTS



• Small units for small plants; $\frac{1}{4}$ to 20 tons capacity; methyl chloride or freon

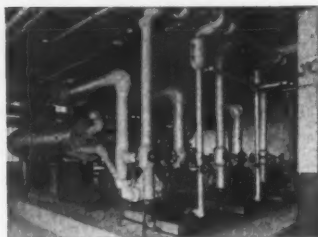


• Vertical duplex single-acting compressors, 2 to 60 tons capacity; ammonia or freon; belt drive or direct connection; tapered roller bearings

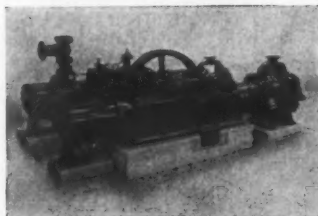
FEATHER VALVES



The only refrigeration compressors equipped with the well-known Feather Valve, assuring maximum efficiency as well as quiet operation



• A typical Carbondale horizontal brine cooler installation, in a meat packing plant



• Horizontal ammonia compressors; 50 to 500 tons capacity; electric, diesel or steam engine drive

CONDENSERS
COOLERS
COLD AIR UNITS
DIRECT EXPANSION COILS

CARBONDALE DIVISION

WORTHINGTON PUMP AND MACHINERY CORPORATION

General Offices: HARRISON, NEW JERSEY

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Offices and Representatives in Principal Cities

CARBONDALE

Jamison
Standard
Window
Door



With famous
Wedgetight
Fastener &
Adjustable
Spring Hinge

THE ENTERING WEDGE TO PROFITS

Check your doorways — see for yourself the losses resulting from worn-out, obsolete or poorly designed doors. Then stop those losses with improved JAMISON-BUILT DOORS — their sturdy construction, quick-acting hardware, and new conforming gasket of live rubber increase your profits.

JAMISON COLD STORAGE DOOR CO.

Jamison, Stevenson, and
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HAGERSTOWN, MD.
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BULLETIN
TODAY

JAMISON-BUILT DOORS

The National Provisioner

REFRIGERATION ☆

and Air Conditioning

MARKET *Cooling*

Where Refrigeration Does a Five-Fold Job

AN EXAMPLE of what refrigeration can do, when fully made use of, is the Mulberry Market at Macon, Ga. In this food store, brand new from the ground up and equipped with every modern appliance, refrigeration performs a 5-fold service.

It provides year-round air conditioning of main store and office; it makes ice in 100-lb. blocks; it holds required temperatures in 4 large storage rooms for meats, sausage, vegetables and dairy products; it keeps a freezer room at 5 to 10 deg. F.; it cools 48 ft. of display cases in the meat department.

Air Conditioning

The air conditioning feature is doubly appreciated in the warm climate of central Georgia. Through the long summer season temperature and humidity are automatically controlled by what is known as a compensated system. This provides a sliding difference between outdoor and indoor temperatures, so as to insure maximum comfort for patrons. This differential or range between outside and inside conditions can be adjusted to any desired amount.

Air conditioning unit is located in what would otherwise be unused garret space. This unit, furnished by Buffalo Forge Co., circulates 4,000 cu. ft. of air per minute, 35 per cent of which is fresh air. Unit has a steel coil carrying direct expansion ammonia at 40 deg.

AIR CONDITIONING AND REFRIGERATION

ABOVE.—Air conditioning unit equipped with direct expansion coils for comfort cooling and steam coils for winter heating. Either warm or chilled and humidified air is distributed through ducts and grilles to store and offices at rate of 4,000 cu. ft. per minute. (Buffalo Forge Co.)

BELOW.—Three Frick compressors furnish refrigeration for store space cooling, freezer, show cases, ice making and meat coolers. One of the machines is 5 in. bore by 5 in. stroke, and two are 4 by 4 in.

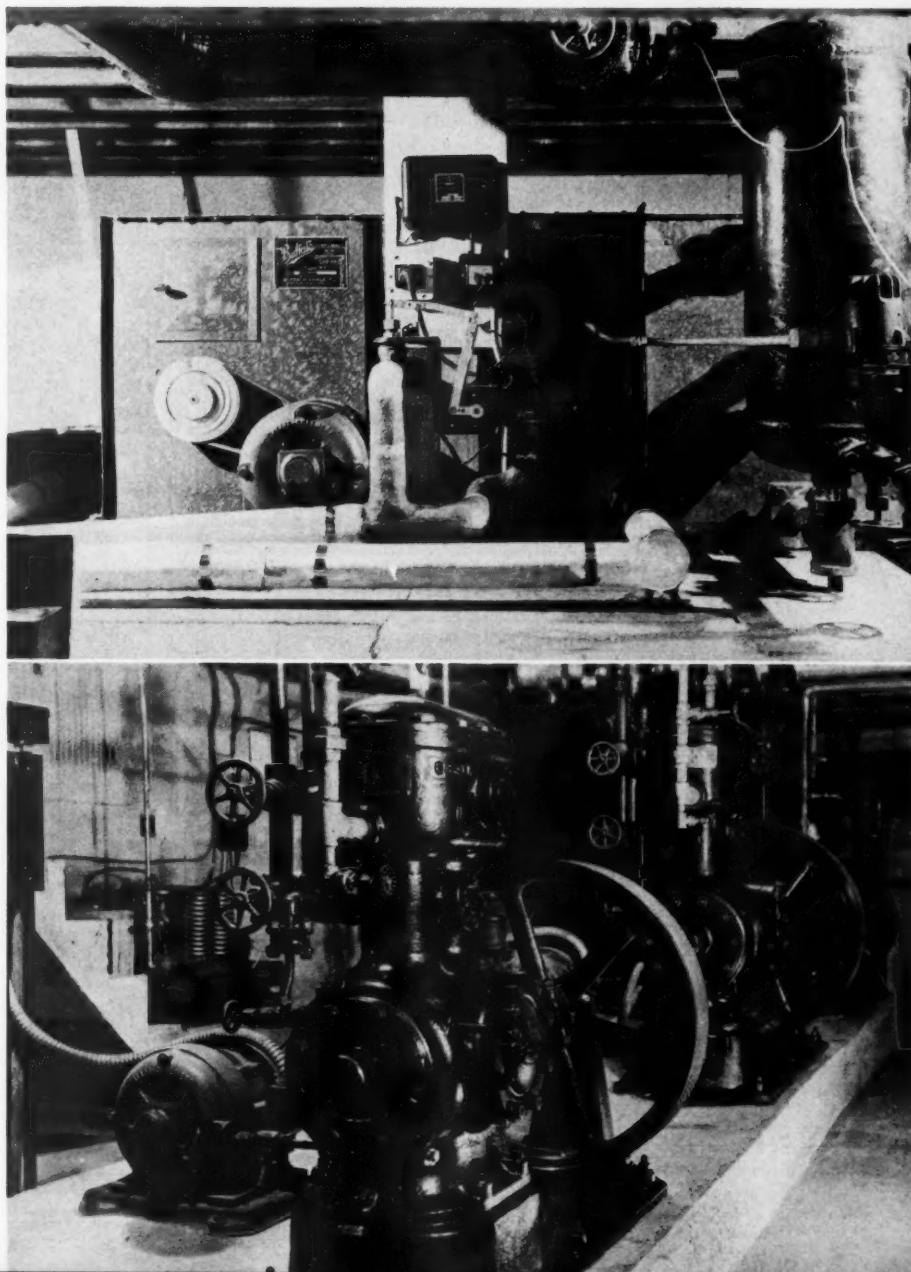
Fahr. for cooling service, while a steam heating coil and humidifier take care of winter load. Conditioned air is distributed through ducts and grilles to store and office, fan being driven by a 1½ h.p. motor.

Coolers and Freezer

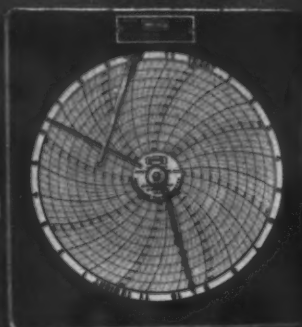
Ice-making tank is located alongside refrigerating machines in a basement room at rear of store. Tank containing brine cooling coils and 15 ice cans in which ice is frozen, was assembled at factory before being shipped. Coil is of

standard VW type, ammonia expansion being under float valve control. An agitator keeps brine in circulation, and there is a small can filler. The ice is useful for arranging displays of meat, fish and fresh vegetables, as well as for making shipments throughout the trade territory.

Freezer room measures 12 ft. by 16 ft., and has a ceiling 10 ft. 3 in. high, under which are hung four rows of VW coils. These have a total surface of 496 sq. ft., and due to ample space between pipes for air circulation and large



PRECISION IN EVERY INSTRUMENT



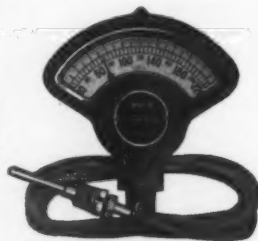
RECORDING
THERMOMETER
MODEL 300
\$31.00
LIST PRICE



MOTOCO INDUSTRIAL THERMOMETERS

Today thousands of Motoco Installations are proving that quality food products can be prepared economically by operating equipment at proper temperatures.

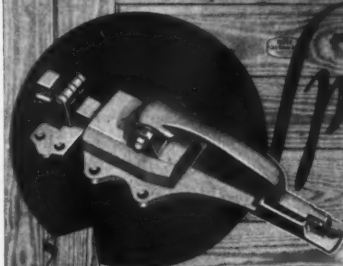
Motoco Thermometers are precision built with solid liquid filled movements and all parts are made of non-ferrous metals. All delicate parts have been eliminated. Truly a better instrument at a lower price.



DIAL INDICATING
THERMOMETER
MODEL F1
\$20.00
LIST PRICE

THE ELECTRIC AUTO-LITE COMPANY
MOTO METER GAUGE & EQUIPMENT DIV.
CHRYSLER BUILDING - NEW YORK CITY, N. Y.

HILL HARDWARE IS OF *Special* DESIGN



Easy action, perfect alignment and tight closure of the entire door depends upon its hardware. Notice this closer regularly furnished with Hill Standard Slush Doors. It is cadmium plated, not galvanized, heavy solid bronze, not brass. Equipped with double rollers for easy operation, and built with a padlock eye, heavy, substantial and easy acting.

Send for catalog showing Hill features and listing detailed specifications for the complete line of Hill Cold Storage Doors.

HILL PRODUCTS DIVISION
C. V. HILL & CO., INC., TRENTON, N. J.



MODEL 90-F

IMPROVED! Little Giant Ice Breakers.

This model and nine others of varying capacities and sizes to choose from.

Any desired size of broken ice from peas to goose eggs. Hand, pulley and motor drives.

ATTRACTIVE PRICES

Write for Folder

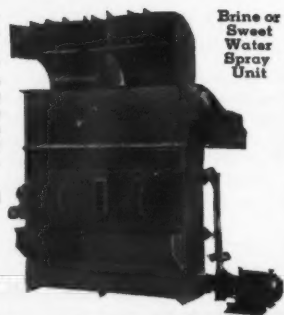
MICRO-WESTCO, INC.
Dept. P-41 Bettendorf, Iowa

AIR CONDITIONING

For chilling rooms, holding storage, cutting floors, ham and bacon curing, sausage manufacturing, packaging. The proper, lower cost, profitable application of air conditioning is different in each packing house department. Investigate Niagara lower-cost, longer-lived equipment and superior methods.

Representatives in principal cities. Address inquiries to

**NIAGARA
BLOWER COMPANY**
6 E. 45th Street, New York City



Brine or
Sweet
Water
Spray
Unit



Refrigeration

Performs a five-fold service at the new Mulberry Market in Macon, Ga., where it air conditions the main store and office, makes ice in 100 lb. blocks, holds 4 rooms for meats, sausage, vegetables and dairy products, keeps a freezer at 5 to 10° F., and cools 48 ft. of display cases. Let us show you what Frick Refrigeration can do for your business.



DEPENDABLE REFRIGERATION SINCE 1882
Frick Co.
WAYNESBORO, PENNA. U.S.A.

amount of liquid ammonia with which they are kept flooded by the electric control valve, are exceptionally effective.

Meat Storage and Display

Main meat storage room is 23 by 32 ft., and 10 ft. 6 in. high. It is equipped with overhead tracks from which meat is hung. Sides of beef, fresh killed pork, veal, lambs, poultry and other meats are held in this room without a trace of fog and in an atmosphere clean and fresh. Cooling is accomplished by a Buffalo brine spray unit, which keeps 3,600 cu. ft. per minute of air in circulation. Temperature is held at 34 to 38 deg. Fahr. Fan and pump are started and stopped to suit the load. A thermostatic valve and small accumulator govern ammonia feed to units.

Similar coolers and controls are installed in other storage rooms. Sausage room, measuring 11 ft. by 16 ft., is kept at 34 to 38 deg.; vegetable room, 11 ft. by 15 ft., at 34 to 38 deg.; general service cooler, 12 ft. by 15 ft., at 34 to 38 deg.

Display counters include four 12-ft. Hill cases, equipped with finned coils. These require a low pressure refrigerating machine instead of the ammonia which is used throughout rest of installation. A 2 h.p. methyl chloride unit was accordingly installed at bottom of stairs leading into engine room.

Compressor Operation

There are three ammonia machines.

One is 5 in. by 5 in. and two have cylinders with a 4-in. bore and 4-in. stroke. Three insulated suction lines, with cross connections at each machine, permit division of load between any or all compressors. This is especially advantageous, since the air conditioning work is carried at a suction pressure of 60 lbs., ice tank and freezer room at 15 lbs., and storage rooms at a suction pressure of 37 lbs.

A low pressure cutout prevents each machine from operating at a colder temperature than that for which it is set. A high pressure cutout on main discharge line between compressors and condenser is installed as a safety measure. Each load is balanced with thermostatic valves operating electric ammonia feed valves. Accumulators prevent flooding back of liquid refrigerant.

Condenser and receiver are mounted on steel stands at end of machine room. A cypress cooling tower, which furnishes 200 gallons of cold water per minute for condensing purposes, is installed on building roof. This tower has 11 slotted decks, with a steel pan underneath. Refrigerating equipment was furnished by the Frick Co., Waynesboro, Penna.

EQUIPMENT BARGAINS

Watch the Classified Advertisements page for bargains in equipment.

REFRIGERATION NOTES

A central cold storage plant for a chain of grocery and meat stores has been opened by C. C. Oates at Columbus, Ga.

Cold storage space at the New Albany Packing Plant, New Albany, Miss., has just been enlarged.

Charles Keyser is installing an ice and cold storage plant in a rebuilt mill near Crestview, Fla.

Local promoters plan to build a new cold storage and ice plant at Olney, Ill., this spring.

Webb Benning is installing a 288-locker cold storage plant at Manilla, Ia.

Addition of a meat storage plant to the creamery at Blue Earth, Minn., is under consideration.

Construction of a public cold storage plant at Cherokee, Okla., will be started soon, according to A. J. Roe, Alfalfa Ice Co.

Heiler & Hains Ice & Storage Co. has opened a locker storage plant at Slater, Mo.

TEMPERATURES FOR CURING

Proper temperatures are important for best curing results. "PORK PACKING," The National Provisioner's test book for packers, tells just what temperatures should be used in the curing cellar.

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

FUTURES market for lard moved slightly higher in a good volume of trade during the past week, but again had difficulty in holding the swells. Commission house demand broadened on the setbacks and this served to check the downturns. Houses with foreign connections were active on the selling side at times, but neither this nor rather persistent packer hedging was sufficient to cause any particular decline in values in view of the strength in corn and other grains. Corn moved into new high ground for the season.

With Chicago May corn well above \$1.20 a bushel it was believed that this must be reflected in hog values sooner or later, owing to the feeding differential. However, the top price of hogs at Chicago was lower than the previous week. The run to market was moderate, partly as the result of climatic conditions.

The market continued to labor under a moderate domestic demand for lard and increasing stocks. Expectations were that lard stocks at Chicago would increase for the last half of March. Last year stocks decreased 2,369,000 lbs. during March. Cash lard demand in the East was reported fairly good but moderate in the West. It appeared that Chicago continued to draw lard from outside points for storage, in addition to local make.

Still Speculative Interest

The lard market has not lost its speculative appeal. This is apparent from steadily enlarging open interest at Chicago where the open contracts amounted to 3,526 on March 31, equal to 176,300,000 lbs. as follows: January, 6 contracts; March, nil; May, 1,201; July, 1,370; September, 918; October, 27; December, 4.

It is apparent from the open interest that the greater part of the Chicago stock is hedged. Some feel that this creates the impression that as lard is disposed of the packer will be forced to lift hedges from the futures market.

Inspected slaughter of hogs for the year ended Sept. 30, 1937, is estimated by the U. S. Department of Agriculture at 34,500,000 to 36,500,000 head compared to 31,022,000 last year. The slaughter so far in the present marketing year, October through February, totaled 18,800,000 head. Thus from March through September slaughter will range from 16,000,000 to 17,500,000 head, which is less than the 17,800,000 slaughtered in this period last year. Most of the probable decrease is expected from June to September.

However, there are other considerations which may make for a larger hog slaughter than predicted. The corn hog ratio is unfavorable with corn at its present levels. Unless hog prices move

higher there is a probability that hog raisers will be inclined to reduce numbers rather than feed high priced grain.

Receipts of hogs at Western packing points last week totaled 250,595 head compared with 300,600 the previous week, and 274,000 the same week last year. The average weight of hogs received at Chicago last week was 245 lbs. compared with 246 lbs. the previous week, 250 lbs. a year ago, and 239 lbs. two years ago. The average price of hogs at Chicago at the outset of the week was 10.25c compared with 10.25c the previous week, 10.45c a year ago, 8.95c two years ago, and 4.05c three years ago. The top price of hogs at mid-week was 10.35c compared with 10.50c the previous week.

In some packinghouse quarters, a little more foreign inquiry for lard was reported this week. This, it was said, was due to the fact that Canadian lard is in smaller available supply for export at the moment. There is no disposition

to look for any unusual foreign demand from that of recent years.

PORK.—Demand at New York was fair and the market was steady. Mess was quoted at \$31.00 per barrel; family, \$31.00 per barrel, and fat backs, \$25.00 @28.00 per barrel.

LARD.—The market was irregular at New York with demand fair. Prime western was quoted at 12.60@12.70c; middle western, 12.50@12.60c; New York City in tierces, 12½@12½c, tubs, 12½c; refined continent, 12½c; South America, 13c; Brazil kegs, 13½c, and compound in car lots, 13½c, smaller lots 13½c.

At Chicago, regular lard in round lots was quoted at 10c under March; loose lard at 80c under March, and leaf lard at 90c under March.

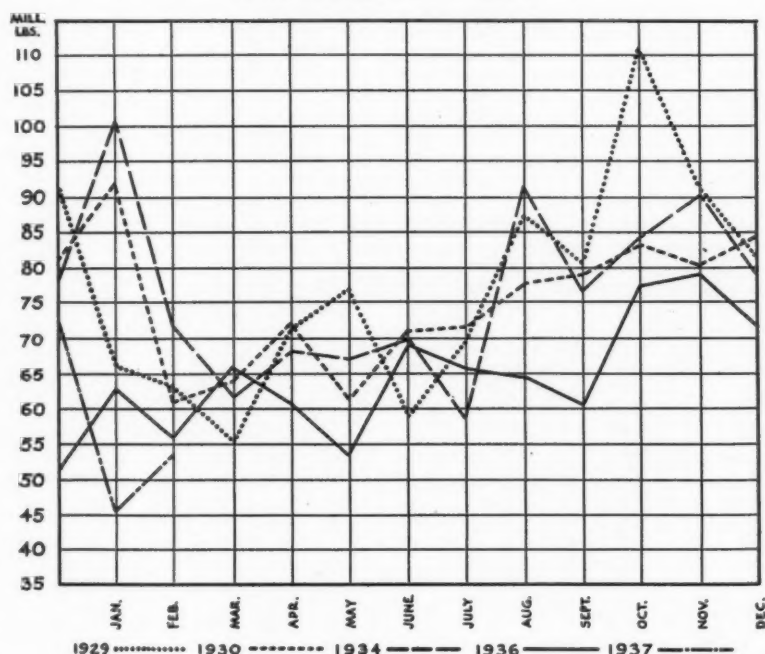
(See page 40 for later markets.)

BEEF.—Demand was fair and the market steady at New York. Family was quoted at \$19.25@20.25 per barrel.

LARD CONSUMPTION FOLLOWS SEASONAL TREND

Apparent Monthly Consumption of Federally-Inspected Lard
1929, 1930, 1934, 1936 and 1937

Domestic lard consumption follows a seasonal trend, though lard use in individual months may vary greatly from year to year. Apparent consumption under varying production and demand conditions is shown in this chart—in 1929, when buying power was high and lard output normal; in 1930, when buying power was declining but production was normal; in 1936, when buying power and production were moving upward. Consumption in the colder months of the year is seasonally higher than that of the warmer periods of the year. In each year, shown in the chart February, 1937, consumption is estimated.



PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

MADE IN AMERICA

THE SAFE, FAST CURE

Prague Powder is not a Mechanical Mixture. (See Cut). The curing elements are fused and changed. Prague Powder is positive and active. The cure is immediate.



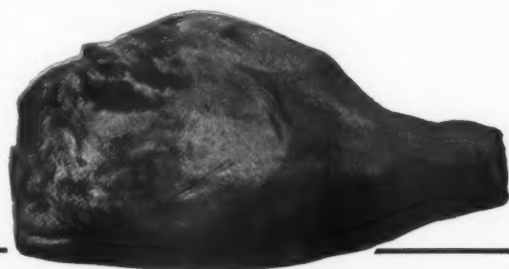
We call your attention to this "Rich, Ripe Flavor" in this "short time cure." Spray Pumped method for 21 day cure for smoking.

Artery Pumped for a 3 to 5 day cure for boiling.

"A Safe, Fast Cure."

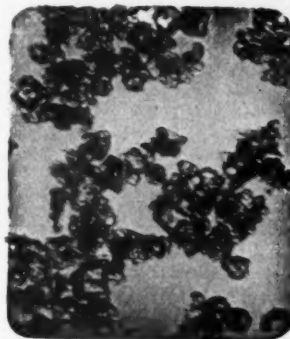
Use Big Boy Artery Needle, add 15% "PRAGUE POWDER PICKLE"

This restaurant ham is a "3 to 5 day cure" by Artery Pumping Method. You will do well to look into this quick-sale ham. See PRAGUE POWDER Pickle formula in PRAGUE booklet.



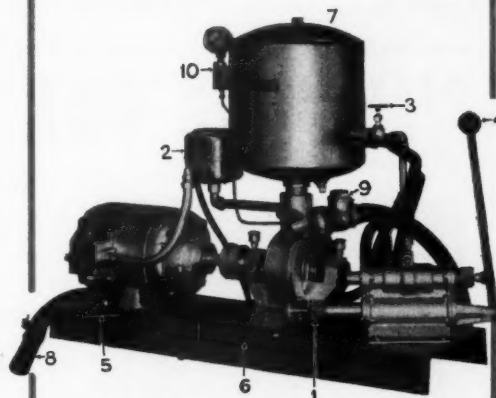
"USE PRAGUE POWDER"

Prague Powder is A Pre-prepared Cure A Magnified View of Prague Powder. Add to your curing brine.



This illustration shows the "suspended solids" in a drop of pickle.

BIG BOY ELECTRIC PICKLE PUMP



Style No. 3 — Combination Pump

Has one control measuring device and is equipped with stainless steel needles and one hose for artery pumping. Replace your old ratchet pump with "BIG BOY." You cannot afford to do without "BIG BOY." Make your hams tender.

THE GRIFFITH LABORATORIES

1415-31 WEST 37th STREET, CHICAGO, ILLINOIS

Canadian Factory and Office: 1 Industrial St. Leaside, Toronto 12, Ontario



Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928, and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

There is a standard JOURDAN Cooker that will meet your particular requirements. Take advantage of liberal trial privileges now in effect. Write for further information.

*Are your customers
demanding higher quality?*

GET IT from JOURDAN!

Meet your customers' demands *quickly and easily* at no extra cost . . . with the JOURDAN PROCESS COOKER! Repeat the same fine quality sausage batch after batch . . . bring *color under control* and watch your sales jump.

The JOURDAN method of sausage cooking guarantees exclusive results . . . there can be no overcooking, no undercooking; no burst or tangled sausage. *Regulated* cooking is uniform *always!*

Order your JOURDAN COOKER now . . . eliminate bothersome and timely handling operations. Start production on the sausage your customers would *like* to have! Send for complete details.

JOURDAN PROCESS COOKER

Jourdan Process Cooker Co., 814-32 W. 20th St., Chicago, Ill.

MILLIONS OF BLISS BOXES



ASSEMBLING BLISS BOXES

*Are used annually
for shipping:*

Fresh and Smoked Meats
Pork Loins
Dressed Poultry
Lard, Butterine
Soap Powder, etc.

Practically all the large Meat Packers are using BLISS BOXES. They find that BLISS BOXES are stronger, lighter, and reduce their shipping costs.

Your Board Mill will furnish the boxes. Write us regarding equipment for assembling and sealing them, and for any information you may desire pertaining to shipping in Fibre Containers.



SEALING BLISS BOXES

DEXTER FOLDER COMPANY

Bliss, Latham and Boston Wire Stitching Machinery for All Types of Fibre Containers

28 West 23rd Street, New York, N. Y.

CHICAGO
117 W. Harrison Street
PHILADELPHIA
5th and Chestnut Streets

BOSTON
185 Summer Street
CLEVELAND
1931 E. 61st Street

ST. LOUIS
2082 Railway Ex. Bldg.
SAN FRANCISCO—
LOS ANGELES—SEATTLE
H. W. Brintnall Co.

Hog Cut-Out Results

ALTHOUGH hog prices averaged lower this week, there being a steady downturn in price during the four-day period, cut-out results were less satisfactory than those of one and two weeks ago. Outlet for pork was very dull and the supply of hogs included large numbers of half finished kinds. Receipts at Chicago and the seven principal markets showed considerable increases over those of a week and a year earlier.

Late top at Chicago on choice hogs was \$10.25, which was 30c under the top on the opening day and 35c under that of a week earlier. Light hogs were in demand in the shipping trade but good hogs of all weights found a satisfactory outlet because of scarcity of this kind.

Fresh pork markets have been weak but indications point to the movement of considerable cured product and a decline in stocks of some of the more important meat cuts. Lard continues in large supply and the period closed with lard prices well under those of the opening day.

The test shown on this page is based on Chicago costs and credits and on good hogs of the weights used. Only good butchers will show the cutting yields figured in these tests. The time of year as well as marketing conditions point to the need for frequent yield tests in every plant on average droves

slaughtered. Cost figures vary as do credits for both edible and inedible by-products and these facts should be taken into account by every packer when figuring his returns against those shown here.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of March 31, 1937, as follows:

	Mar. 31, 1937.	Feb. 28, 1937.	Mar. 31, 1936.
Pork, brls.....	24,767	24,541	23,756
P. S. lard, lbs..	112,269,456	101,286,577	28,747,675
Other kinds of lard,			
lbs.	5,617,271	6,079,847	4,127,176
D. S. Cl. Bellies ¹	11,304,899	8,655,723	7,987,709
D. S. Cl. Bellies ²	3,000	10,000
D. S. Rib			
Bellies ¹	779,715	634,831	745,813
Ex. Sh. Cl. Sides ¹	3,700	3,900	4,100
D. S. Sh. Fat Backs,			
lbs.	4,728,765	4,202,195	4,551,567
D. S. Shldrs., lbs.	62,718	67,166	179,334
S. P. hams, lbs.	16,436,837	20,410,659	11,856,159
S. P. sknd. hams,			
lbs.	28,888,970	34,080,944	15,423,248
S. P. bellies, lbs.	26,194,272	26,692,801	16,728,536
S. P. picnics,			
S. P. Boston shldrs.,			
lbs.	12,363,140	13,996,336	5,068,803
S. P. shldrs., lbs.	3,900	45,000
Other meat cuts,			
lbs.	13,789,943	14,197,781	5,786,993
Total meats,			
lbs.	114,555,959	122,954,486	68,347,262

¹Made since Oct. 1, 1936.

²Made previous to Oct. 1, 1936.

MEAT AND LARD STOCKS

Meat stocks showed a decline of approximately 10 million lbs. during March, pickled meats declining approximately 18 million lbs. but dry salt meats showing an increase of 6 million pounds. Lard stocks continued upward, showing a gain of 12 million lbs. during the month.

Both regular and skinned ham stocks showed considerable decline, accounted for in large measure by the good Easter business in smoked hams; pickled bellies and picnics also showed a downward trend. However, all stocks continue well above those of a year ago.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on March 31, 1937, with comparisons as especially compiled by THE NATIONAL PROVISIONER, follows:

	Mar. 31, '37. lbs.	Feb. 28, '37. lbs.	Mar. 31, '36. lbs.
Total S.P. meats	168,429,846	184,332,132	105,589,188
Total D.S. meats	35,195,430	28,900,898	32,050,135
Other cut meats	21,872,818	22,571,024	10,505,292
Total all meats	225,498,094	235,804,054	148,153,615
P. S. lard	127,647,991	115,779,442	34,931,196
Other lard	21,521,235	21,222,473	8,789,427
Total lard	149,169,226	137,001,915	43,720,623
S.P. regular hams	33,206,160	40,005,493	24,495,398
S.P. skinned hams	60,653,471	66,900,190	35,985,505
S.P. bellies	50,785,999	52,225,701	35,568,205
S.P. picnics	23,701,216	24,984,742	9,408,680
D.S. bellies	23,590,937	18,616,142	19,869,647
D.S. fat backs	10,786,075	9,396,637	11,450,596

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.			220-260 lbs.			260-300 lbs.			
Regular hams	14.00	17.3	\$ 2.42	13.70	17.1	\$ 2.34	13.40	17.1	\$ 2.29
Picnics	5.70	13.0	.74	5.40	12.3	.66	5.10	12.1	.62
Boston butts	4.00	17.4	.70	4.00	17.4	.70	4.00	17.4	.70
Loins (blade in)	9.80	19.4	1.90	9.50	18.1	1.72	9.00	17.3	1.56
Bellies, S. P.	11.00	18.1	1.99	9.70	17.9	1.74	3.10	17.6	.55
Bellies, D. S.	2.00	15.3	.31	9.40	15.3	1.44
Fat backs	1.00	9.5	.10	3.00	10.5	.32	5.00	12.1	.61
Plates and jowls	2.50	10.0	.25	2.50	10.0	.25	3.00	10.0	.30
Raw leaf	2.10	11.3	.24	2.20	11.3	.25	2.10	11.3	.24
P. S. lard, rend, wt.	11.80	11.7	1.38	11.60	11.7	1.36	10.70	11.7	1.25
Spareribs	1.60	11.3	.18	1.60	11.3	.18	1.50	11.3	.17
Trimnings	3.00	11.0	.33	2.80	11.0	.31	2.70	11.0	.30
Feet, tails, neckbones	2.0008	2.0008	2.0008
Offal and misc.414141
TOTAL YIELD AND VALUE	68.50		\$10.72	70.00		\$10.63	71.00		\$10.52
Cost of hogs per cwt.		\$10.11			\$10.22			\$10.18	
Condemnation loss05			.05			.05	
Handling & overhead66			.59			.55	
TOTAL COST PER CWT ALIVE		\$10.82			\$10.86			\$10.78	
TOTAL VALUE		10.72			10.63			10.52	
Loss per cwt.10			.23			.26	
Loss per hog20			.55			.73	

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, MARCH 27, 1937.				
	Open.	High.	Low.	Close.
LARD—				
Mar. ...	12.40	12.55	12.40	12.55b
May ...	12.62½	12.77½	12.62½	12.75
July ...	12.85	13.05	12.85	13.05ax
Sept. ...	13.17½	13.32½	13.17½	13.30b
Oct. ...	13.37½			13.37½
Dec. ...				13.15b
Jan. ...	13.30			13.30

CLEAR BELLIES—				
May ...				16.70b
July ...	16.75	16.95	16.75	16.95

MONDAY, MARCH 29, 1937.

LARD—				
Mar. ...	12.70	12.70	12.65	12.65ax
May ...	12.87½	12.97½	12.80	12.80b
July ...	13.10	13.12½	13.05	13.05b
Sept. ...	13.40	13.45	13.32½	13.32½b
Oct. ...				13.37½b
Dec. ...				13.15b
Jan. ...				13.35b

CLEAR BELLIES—				
May ...	16.75			16.75
July ...	17.00			17.00ax

TUESDAY, MARCH 30, 1937.

LARD—				
Mar. ...	12.47½	12.52½	12.47½	12.52½
May ...	12.70	12.72½	12.62½	12.70ax
July ...	13.02½	13.02½	12.90	12.97½-13.00
Sept. ...	13.30	13.30	13.17½	13.25ax
Oct. ...	13.22½	13.27½	13.22½	13.27½
Dec. ...				13.17½b
Jan. ...				13.22½ax

CLEAR BELLIES—				
May ...	16.70	16.70	16.60	16.60ax
July ...				16.75ax

WEDNESDAY, MARCH 31, 1937.

LARD—				
Mar. ...				12.50ax
May ...	12.72½	12.72½	12.62½	12.62½b
July ...	13.02½	13.02½	12.92½	12.92½b
Sept. ...	13.30	13.30	13.20	13.20b
Oct. ...				13.25ax
Dec. ...				13.10ax
Jan. ...	13.17½			13.17½

CLEAR BELLIES—				
May ...	16.50			16.50
July ...	16.65			16.65

THURSDAY, APRIL 1, 1937.

LARD—				
May ...	12.60-55	12.60	12.50	12.50b
July ...	12.87½-85	12.87½	12.77½	12.77½
Sept. ...	13.15	13.15	13.05	13.05b
Oct. ...				13.10ax
Dec. ...				13.02½ax
Jan. ...				13.07½ax

CLEAR BELLIES—				
May ...	16.45	16.45	16.30	16.30ax
July ...	16.60	16.60	16.45	16.45

FRIDAY, APRIL 2, 1937.

LARD—				
May ...	12.50-45	12.50	12.40	12.42½
July ...	12.75	12.75	12.67½	12.70b
Sept. ...	13.00	13.02½	12.95	13.00
Oct. ...	13.00	13.05	13.00	13.05b
Dec. ...	12.97½			12.97½
Jan. ...	13.02½			13.02½

CLEAR BELLIES—				
May ...				16.30b
July ...	16.45	16.52½	16.45	16.52½b

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, April 1, 1937.

REGULAR HAMS.		
	Green.	*S.P.
8-10	19½	19½
10-12	18½	18½
12-14	17½	18
14-16	17½	17½
16-18 range.	17½	17½

BOILING HAMS.		
	Green.	*S.P.
16-18	17½	17½
18-20	17½	17½
20-22	17½	17½
16-22 range.	17½	17½

SKINNED HAMS.		
	Green.	*S.P.
10-12	19½	19½
12-14	18½	18½
14-16	18½	18½
16-18	18½	18
18-20	18½	18
20-22	18½	18
22-24	17½	18
24-26	16½	16½
26-30	16½	16½
30 and up.	16½	16

PICNICS.		
	Green.	*S.P.
4-6	13½	12½
6-8	12½	12½
8-10	12½	12½
10-12	12½	11½
12-14	12½	11½

BELLIES.		
	(Square cut seedless.)	
	(S. P. ¼c under D. C.)	
	Green.	*D.C.
6-8	18½	19½
8-10	18½	19½
10-12	18½	18
12-14	18½	18½
14-16	17½	18½
16-18	17½	18½

D. S. BELLIES.		
	Clear.	Rib.
14-16	16½	16½
16-18	16½	16½
18-20	16½	16½
20-25	16½	16½
25-30	16½	16½
30-35	16½	16½
35-40	16½	16½
40-50	16½	15½

*Quotations represent No. 1 new cure.

D. S. FAT BACKS.		
6-8	10½	10½
8-10	11	11
10-12	12	12
12-14	13	13
14-16	13½	13½
16-18	13½	13½
18-20	14½	14½
20-25	15½	15½

OTHER D. S. MEATS.		
Extra Short Cleats	35-45	15½n
Extra Short Ribs	35-45	15½n
Regular Plates	6-8	11½
Clear Plates	4-6	10½
Jowl Butts		10½
Green Square Jowls		12½
Green Rough Jowls		10½

LARD.		
Prime Steam, cash	12.25ax	
Prime Steam, loose	11.50n	
Refined, boxed, N. Y.—Export	unquoted	
Neutral, in tierces	13.50n	
Raw Leaf	11.50n	

PORK PRODUCTS EXPORTS

	Week ended Mar. 27, 1937.	Week ended Mar. 28, 1936.	Nov. 1, 1936 to Mar. 28, 1937.
PORK.			
To	bbls.	bbls.	bbls.
United Kingdom	30	10	235
Continent	30	10	245
West Indies	30	10	245
Total	30	10	245

BACON AND HAM.*

	M lbs.	M lbs.	M lbs.
United Kingdom	3,405	3,744	66,021
Continent	8	10	72
West Indies	8	10	187
B. N. A. Colonies			29
Other Countries			1
Total	3,503	3,754	66,301

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	1,579	1,395	89,315
Continent	23	28	1,391
Sth. and Ctl. America			141
West Indies			23
B. N. A. Colonies			137
Other Countries			1
Total	1,602	1,587	45,556

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York	30	215	129
W. St. John		2,103	888
Halifax		1,184	685
Total week	30	3,502	1,602
Previous week		3,620	1,737
2 weeks ago		3,787	1,316
Cor. week 1936		3,754	1,587

SUMMARY NOV. 1, 1936 TO MARCH 27, 1937.

	1936-'37.	1935-'36.	Increase.	Decrease.
Pork, M lbs.	40	186		137
Bacon and Ham, M lbs.	66,300	47,022	19,279	
Lard, M lbs.	43,556	39,101	4,455	

*Originating in United States and Canada.

MEAT IMPORTS AT NEW YORK

For week ended March 27, 1937:

Point of origin.	Commodity.	Amount Lbs.
Argentina—	Spiced beef in tins	15,000
	—Tinned brisket beef	18,120
	—Tinned corned beef	457,400
	—Edible beef tallow	55,162
	—Beef extract	79,968
	—Cured pork bellies	68,710
Australia—	Oleo stearine	33,661
Brazil—	Beef extract	24,976
	—Jerked beef	2,200
Canada—	Smoked bacon	7,515
	—Sausage	620
	—Fresh chilled beef	20,999
	—S. P. hams	18,476
	—Fresh chilled pork	29,667
	—Fresh frozen calf livers	4,240
	—Fresh frozen beef livers	10,489
Czechoslovakia—	Cooked ham in tins	25,278
Denmark—	Cooked ham in tins	21,026
	—Smoked bacon	1,194
	—Cooked sausage in tins	20,405
	—Dry salt pork cuts	369
England—	Smoked bacon	21,523
Germany—	Cooked ham in tins	20,405
	—Pork sausage	3,328
	—Smoked ham	867
Holland—	Cooked ham in tins	143,182
	—Smoked ham	3,335
	—Pork loins	4,800
	—Cooked sausage in tins	1,000
Irish Free State—	Smoked bacon	3,187
Italy—	Smoked sausage	15,406
	—Smoked ham	1,281
Latvia—	Fresh frozen pork	25,301
Lithuania—	Smoked ham	2,589
	—Smoked bellies	5,085
	—Cooked ham in tins	9,450
	—Tinned liverpaste	249
	—Fresh frozen pork	67,836
Poland—	Cooked ham in tins	1,022,102
	—Smoked bacon	37,147
	—Smoked sausage	1,063
	—Tinned luncheon meat	77,712
	—Tinned spiced ham	6,336
	—D. S. pork cuts	61,714
	—Unsmoked bellies	24,700
	—Fresh frozen pork bellies	22,877
Uruguay—	Canned corned beef	116,010

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 27, 1937, were as follows:

	Week Mar. 27.	Previous Week.	Same Week '36
Cured meats, lbs.	11,079,000	13,716,000	16,810,000
Fresh meats, lbs.	40,373,000	46,083,000	41,044,000
Lard, lbs.	1,072,000	1,205,000	3,390,000

GERMAN HOGS AND LARD

Top hogs at Berlin for the week of March 17, 1937, were quoted at \$16.79 compared with the same price a week earlier and \$17.70 a year previous. Lard in tierces at Hamburg was quoted at \$14.40 per cwt., compared with \$14.40 the previous week and \$12.36 at the like period of 1936.



*They're
already
weighed*

...you just

COUNT!

One tablet to 50 lbs. of meat does the trick!

Stange has taken the guesswork out of curing with this revolutionary new method of curing with tablets! This new method is more convenient, more accurate, more economical, more profitable to use!

If you now use a prepared cure, we can cut your costs up to 75%. If you prefer to mix your own cure, we can show you the way to absolute accuracy and uniformity. Stange Curing Tablets are a correct balance of nitrate and nitrite for regular fast cures. For maximum speed in curing use Stange Sodium Nitrite tablets—they contain only pure nitrite—nothing else. Both tablets are absolutely pure—no salt or filler is used in either case! Both

tablets meet B.A.I. requirements. They are fully proven and fully guaranteed.

The salt does the curing—the tablets fix the color.

Now, for the first time, you can get curing insurance—and save money at the same time. One tablet to 50 lbs. of meat produces a perfect cure. No weighing, no guessing. In the sausage-room use one curing tablet to every 50 lbs. of meat in the chopper, or one dissolved tablet to every 50 lbs. of meat in the mixer. Just as simple to produce curing pickle.

If you want a better product, safer curing, lower costs and insurance against curing failures, WRITE FOR FREE SAMPLES!

WM. J. STANGE COMPANY

2536-2540 WEST MONROE STREET, CHICAGO, ILLINOIS

923 E. 3rd St., Los Angeles • • • 1260 Sansome St., San Francisco

In Canada: J. H. Stafford Ind. Ltd., 21 Hayter St., Toronto, Ontario

Nov. 1,
1936 to
Apr. 28,
1937.

bbls.
10
235
245

M lbs.
66,021
72
187
20
66,301

M lbs.
39,315
1,391
535
2,177
137
1
43,556

Lard,
M lbs.
129
888
585

1,602
1,737
1,316
1,587

1937.
De-
crease.
137

a.

ORK

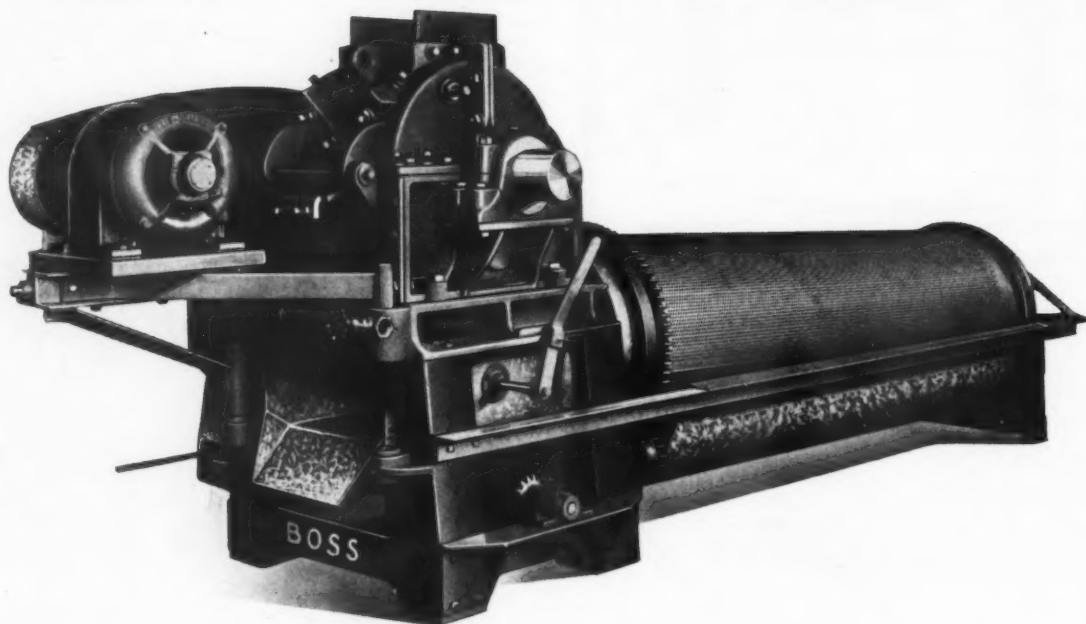
7:

Amount
Lbs.

15,000
18,120
457,400
55,162
79,968
68,710
33,661
24,976
2,200
7,515
620
20,999
18,476
29,057
4,240
19,489
25,278
21,026
1,194
20,405
369
21,523
20,405
3,328
367
143,182
3,335
4,800
1,000
3,187
15,406
1,281
25,301
2,589
5,035
9,450
249
67,836
1,022,102
37,147
1,063
77,712
6,336
61,714
24,700
22,877
116,010

isioner

New "BOSS" SHREDDER and WASHER COMBINATION



Upper illustration shows a complete "BOSS" No. 706 Combination Shredder and Washer. Note the new and improved design.

Shredders are furnished with hopper openings ranging from 8x8 inches to 24x20 inches and the size required depends upon the kind of material handled. Washers can be furnished in varied lengths.

Lower illustration shows the drive. Note the rugged, sturdy construction of this outfit; it is made to withstand the hardest usage and is a true "glutton for punishment."

One important feature is the manner in which the combination is arranged, giving access to the shredder instantly without disturbing the rest of the unit.

Details furnished on request

"BOSS" ASSURES BEST OF SATISFACTORY SERVICE



THE CINCINNATI BUTCHERS' SUPPLY CORPORATION

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

*Mr. "BOSS" Machines for Killing,
Sausage Making, Rendering*

1972-2008 Central Ave.
Cincinnati, Ohio

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW.—The tallow market at New York was active and easier during the past week with producers more willing to move stocks. Following sales of extra estimated at 750,000 to 1,000,000 lbs. at 9½c, f.o.b., a moderate business was reported at 9½c and, subsequently, 300,000 to 500,000 lbs. sold at New York at 9½c, f.o.b. The latter price represented a decline of ¼ to ½c from the previous week. Soapers were more liberal buyers on the scale down and this placed producers in a more comfortably sold up position.

South American No. 1 tallow was quoted at 6.15c, c.i.f., and South American tallow at 6½c, c.i.f. This price with the duty of 3½c a pound, made the latter relatively high. Little or nothing was heard of import business as a result.

At New York, special was quoted at 9c nominal; extra, 9½c, and edible, 10c nominal.

On the New York Produce Exchange, tallow futures were quiet but easier, losing about 30 points on the week.

Tallow was extremely quiet at Chicago; inquiries and offerings about equal, consumers' bids lower. Edible was quoted on Thursday at 9¼@10c; fancy, 9¼c; prime packers, 9¼c; special, 9c, and No. 1, 8½c.

There was no London tallow auction this week.

At Liverpool, Argentine tallow was quotably unchanged at 28s6d. Australian tallow also showed no change for the week at 28s6d.

STEARINE.—The market was quiet at New York pending developments but was steady and unchanged. Oleo was quoted at 10¼@10½c.

At Chicago, the market was without particular change and interest was routine. Oleo was quoted at 10¼c.

OLEO OIL.—Trade was moderate at New York and the market was steady and unchanged. Extra was quoted at 12¼@13½c; prime, 12¼@12½c, and lower grades, 11¼@12¼c.

At Chicago, demand was moderate and the market unchanged. Extra was quoted at 12¼c.

(See page 40 for later markets.)

LARD OIL.—Conditions were more or less routine at New York. The market was quotably unchanged with No. 1 barrels at 13¼c; No. 2, 13c; extra, 13½c; extra No. 1, 13½c; prime, 16¼c, and winter strained, 13¼c.

NEATSFOOT OIL.—The market at New York was without notable change. Cold test was quoted at 18¼c; extra, 13¼c; extra No. 1, 13½c; pure, 14¼c, and special, 13¼c.

GREASES.—The market for greases at New York was moderately active and

easier during the week with prices losing about ¼c. A lower range in tallow, moderate consumer demand and a little increase in offerings accounted for the market's action. Yellow and house grease traded at 9c. This was followed by indications of business at 8½c. The offerings, however, were not large and were not being pressed. Soapers were inclined to await developments and the market took on a barely steady undertone.

At New York, choice white grease was quoted at 9½c; A white, 9½c; B white, 9¼@9½c, and yellow and house, 8½@9c.

At Chicago, greases were extremely quiet. Inquiries and offerings about equal and bids from consumers generally lower. Dealers were still inactive. Choice white grease was quoted on Thursday at 9½c; A white, 9¼c; B white, 9c; yellow, 8½@8¾c, and brown, 8½c.

TALLOW FUTURE TRADING

Tallow transactions at New York during week ended April 2:

SATURDAY, MARCH 27, 1937.			
	High.	Low.	Close.
March	19.00
April	19.00
May	9.20@9.30
June	9.05@9.40
July	9.10@9.40
September	9.15@9.40
MONDAY, MARCH 29, 1937.			
April	19.00
May	9.10@9.35
June	9.05@9.35
July	9.10@9.35
August	9.10@9.35
September	9.10@9.35
TUESDAY, MARCH 30, 1937.			
April	19.00
May	9.05@9.35
June	9.05@9.35
July	9.10@9.40
August	9.10@9.40
September	9.05@9.40
WEDNESDAY, MARCH 31, 1937.			
April	19.00
May	9.05@9.30
June	9.05@9.30
July	9.05@9.35
August	9.05@9.40
September	9.05@9.40
THURSDAY, APRIL 1, 1937.			
April	*9.00
May	9.05@9.35
June	9.05@9.35
July	9.05@9.35
August	9.05@9.40
September	9.05@9.40
FRIDAY, APRIL 2, 1937.			
April	19.00
May	9.00@9.25
June	9.05@9.35
July	9.00@9.30
August	9.00@9.35
September	9.00@9.35

*Nominal.

NEED A GOOD MAN?

Watch the "Classified" page for good, experienced men.

BY-PRODUCTS MARKETS

Chicago, April 1, 1937.

Blood.

Blood market continues firm. South American \$3.80@3.90, c.i.f.

	Unit
Unground	Ammonia. @4.00

Digester Feed Tankage Materials.

Market firm at quoted prices. Second quality 6 to 10% is nominal at \$3.75 & 10c f.o.b. Chicago.

Unground, 10 to 12% ammonia...	\$4.00@4.10 & 10c
Unground, 6 to 10%, first quality...	@4.50 & 10c
Liquid stick	2.25@2.50

Packinghouse Feeds.

Feed market firm and demand good.

	Carlota, Per ton.
Digester tankage meat meal, 60%...	@55.00
Meat and bone scraps, 50%...	@55.00
Steam bone meal, 65%, special feeding, per ton...	@30.00
Raw bone for feeding	@45.00

Dry Rendered Tankage.

Offerings light with low test product being held for 95@97½c by sellers.

Hard pressed and exp. unground per unit protein	90@92½
Soft prod. pork, ac. grease & quality, ton	@65.00
Soft prod. beef, ac. grease & quality, ton	@55.00

Bone Meals (Fertilizer Grades).

Market unchanged at quoted prices. Per ton.

Steam, ground, 3 & 50	@20.00
Steam, ground, 2 & 27	20.00@22.00

Gelatine and Glue Stocks.

Glue stocks firm at quoted prices.

	Per ton.
Calf trimmings	\$38.00@40.00
Pickled sheep trimmings	@30.00
Sinews, plazes	@35.00
Cattle jaws, skulls and knuckles	@35.00
Hide trimmings	@30.00
Pig skin scraps and trim, per lb., l.c.l. 5 @ 5¼c	

Fertilizer Materials.

High grade ground tankage 10 to 11 ammonia offered in carlots at \$3.75 & 10c. Market nominal.

High grd. tankage, ground, 10@11% am.	@ 3.75 & 10c
Bone tankage, ungrd., low gr., per ton	20.00@22.00
Hoof meal	@ 3.75

Horns, Bones and Hoofs.

House run cattle hoofs and horns for fertilizer purposes in good demand.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	45.00@50.00
Junk bones	22.50@25.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)


Animal Hair.

Good demand continues in animal hair market with hog hair contracts open.

Coll and field dried hog hair	2¼c@4c
Processed, black winter, per lb.	7c @9¼c
Cattle switches, each*	2¼c@2½c

*According to count.

(Continued on page 35.)



A NEW STANDARD OF COMPARISON THAT DWARFS ALL OTHERS

The \$75,000,000.00 San Francisco-Oakland Bay Bridge is not just another bridge. Its span of 4½ miles, exclusive of approaches, its giant measurements in every dimension, and its stupendous weight, dwarf all other bridges.

Likewise, Wilson's Super-Sewed Beef Bung Casings set a new standard of comparison in attraction value and merchandising power. They dwarf all other sausage casings just as strikingly as this modern engineering demonstration of super-bridge making dwarfs other bridges.

General Offices
Chicago, Ill.,
U.S.A.

WILSON & Co.

Plants and Offices:
Chicago, Ill.
Kansas City, Oklahoma
City, New York City;
Cedar Rapids, Albert
Lea; Los Angeles;
Sao Paulo, Brazil;
Buenos Aires, Arg.

THE NEW WILSON SUPER-SEWED BEEF BUNG CASING

The Straight Streamlined Casing with the Ready-Sewed End

The outstanding advantages offered by this new casing make it the acknowledged leader in the field today. It is a beautiful casing—standard size—ready to stuff, only one end to tie. It sets 6 standards by which casing quality and values are measured:

1 Lessens labor in stuffing. **2** Lowers casing cost. **3** Gives a better appearance to your product. **4** Gives your product a natural color and flavor. **5** Uniformity is absolutely controlled. **6** Made under the highest standards of quality workmanship.

Wilson's Super-Sewed Beef Bung Casings will help get you a better profit-yielding price for your merchandise. Use it to produce a superior quality, faster-selling sausage.

**WILSON
SHEEP
CASINGS**

The Pick of the World

The far-flung resources of Wilson & Co. are devoted to furnishing you with the finest sheep casings obtainable. North America, South America, New Zealand, Australia, and other countries supply you the finest the world affords—and protect you against market variations. These fine casings are specially chosen for texture and strength—accurately graded and carefully selected for color.

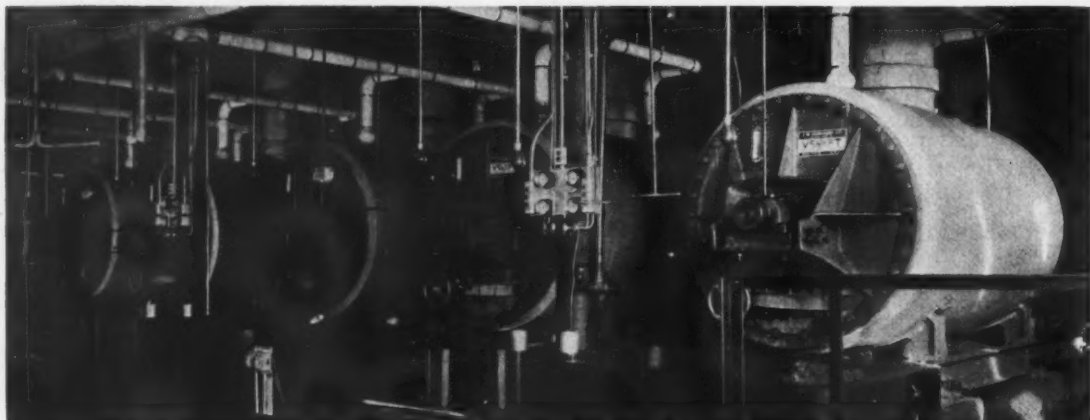
WILSON BEEF BLADDERS

Forward-looking Sausage Manufacturers are discovering the greater attractiveness and profit possibilities of Wilson's beef bladders. They are swinging to Wilson & Co. casings because the unusually fine color and remarkable strength of these casings have increased the salability of their product.

PROFIT FROM WILSON QUALITY CONTROL

Whether you use sheep, beef, hog or sewed casings, remember that Wilson & Co. makes the world's finest. Make the test that will convince you that Wilson's uniformly superior quality makes money for you!

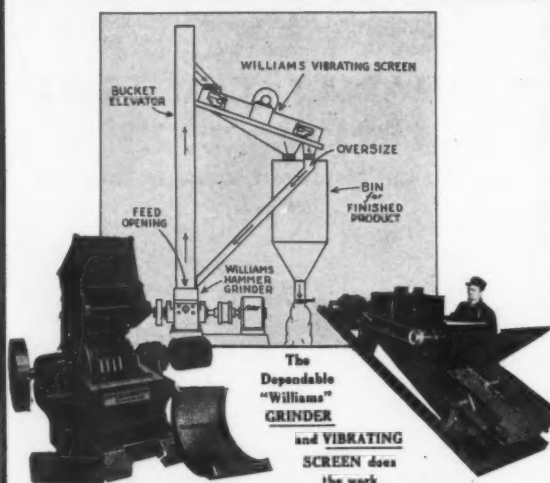
WEAR YOUR SAUSAGE IN WILSON & CO.'S CASINGS—THEY ARE TO SAUSAGE WHAT CUSTOM MADE CLOTHES ARE TO THE MAN



A battery of **VELVET DRIVE** Cookers installed at the South St. Paul, Minnesota plant of **ARMOUR AND COMPANY**, again demonstrating the superior quality of this greatly improved line of **RENDERING EQUIPMENT**.
You should choose equally well.

HUBBARD PACKERS MACHINERY
Division Red Wing Motor Co. **RED WING, MINNESOTA**

NOW — Ground By-Products with no oversize Bone Particles



By first grinding material then taking out the "fines" with the positive drive Vibrating Screen and the oversize returned for regrinding —only material of proper fineness passes into the finished product bin.

Write for Illustrated Bulletin

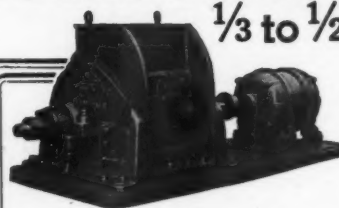
Williams Patent Crusher & Pulverizer Co.
2708 North Ninth Street, St. Louis, Mo.



WILLIAMS PATENT CRUSHERS GRINDERS SHREDDERS

COOKING TIME REDUCED
 $\frac{1}{3}$ to $\frac{1}{2}$ By Grinding in the

M & M HOG
CUTS RENDERING COSTS



Sizes and types to meet every requirement. Write for Bulletins.

MITTS & MERRILL

Builders of Machinery Since 1884
1001-51 S. Water St., Saginaw, Mich.

Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.

STEDMAN 2-STAGE GRINDERS
For CRACKLINGS, BONES, DRIED BLOOD TANKAGE AND OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes — 5 to 100 H.P. — capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.



STEDMAN'S
FOUNDRY & MACHINE WORKS
304 INDIANA, AVE.
AURORA, INDIANA U.S.A.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, March 31, 1937.

Dried blood is held at \$4.25 per unit, f.o.b. New York with last sale made at \$4.10. There are only about two cars on hand for sale. South American for April-May-June shipment is offered at \$3.80, c.i.f. Atlantic Coast ports.

Tankage, both ground and unground, is pretty well sold up and is being offered around \$4.00 and 10c, f.o.b. local shipping points.

Japanese sardine meal for spot delivery has been selling at \$56.00, f.o.b. North Atlantic Coast ports, and is offered for April shipment from Japan at \$51.00 per net ton, c.i.f. Atlantic Coast ports.

Bone meal, both raw and steamed, continues scarce and prices are very firm.

Dry rendered tankage has advanced in price from week to week, with demand good.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: April, 1937, to June, 1937.....	\$27.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal
Blood, dried, 16% per unit.....	@ 4.25
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	3.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@56.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A., f.o.b. fish factories.....	3.25 & 50c
Soda nitrate, per net ton; bulk, April, 1937, to June, 1937, inclusive in 200-lb. bags.....	@25.50
in 100-lb. bags.....	@26.50
Tankage, ground, 10% ammonia, 15% B. F. L. bulk.....	@27.50
Tankage, unground, 10-12% ammonia, 15% B. F. L. bulk.....	4.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@26.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.....	@26.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.25

Dry Rendered Tankage.

50% unground.....	@ 95c
90% unground.....	@ 1.00

TALLOWES AND GREASES

(Loose, basis Chicago.)

	Per lb.
Edible tallow.....	9¢ @ 10
Prime packers tallow.....	@ 9½
No. 1 tallow, 10% f.a.....	@ 8½
Special tallow.....	@ 8
Choice white grease.....	@ 9½
A-White grease, 4% acid.....	@ 9½
B-White grease, maximum 5% acid.....	@ 9
Yellow grease, 16-20 f.a.....	@ 8½
Brown grease, 40 f.a.....	@ 8½

PACKER AND FOOD STOCKS

Price ranges of listed stock, March 31, 1937, or nearest previous date:

	Sales.	High.	Low.	— Close. —
	Week Ended	Mar. 31	Mar. 31	Mar. 31.
Amal. Leather.....	6,000	8	7½	7½
Do. Pfd.....	700	48	47	45
Amer. H. & L.....	20,100	11	10½	10½
Do. Pfd.....	1,900	54½	53½	54½
Amer. Stores.....	1,000	22½	22	22½
Armour Ill.....	\$3,200	12½	12½	12½
Dr. Pr. Pfd.....	1,400	98	97½	97½
Do. Del. Pfd.....	200	109½	109½	109½
Beechnut Pack.....	100	112	112	110
Bohack, H. C.....	10½
Do. Pfd.....	48
Chick. Co. Oil.....	1,000	18½	18½	18½
Childs Co.....	2,300	13½	13½	13½
Cudahy Pack.....	300	40½	40½	40½
First Nat. Strs.....	1,900	47	47	49½
Gen. Foods.....	6,000	42½	42½	42½
Gobel Co.....	4,500	6½	6	6
Gr. A & P				
1st Pfd.....	124½
Do. New.....	120	100	100	100½
Hormel, G. A.....	50	21½	21½	21½
Hygrade Food.....	1,100	4½	4½	4½
Kroger G. & B.....	2,900	22½	22½	22½
Libby McNeill.....	6,900	14½	14	14
Mickelberry Co.....	1,950	3½	3½	3½
M. & H. Pfd.....	430	6½	6½	6½
Monrell & Co.....	500	48½	48	48
Nat. Leather.....	6,450	1½	1½	1½
Nat. Tea.....	1,300	10	10	9½
Proc. & Gamb.....	3,500	61	59½	60½
Do. Pr. Pfd.....	210	115½	114½	114½
Rath Pack.....	50	37	37	36½
Safeway Strs.....	2,900	42½	41½	42½
Do. 5% Pfd.....	80	102½	102½	102½
Do. 6% Pfd.....	30	110	110	109½
Do. 7% Pfd.....	340	110½	110½	110
Stahl Meyer.....	4½
Swift & Co.....	8,800	27½	26½	27
Do. Intl.....	8,100	33½	33½	31½
Trans. Pork.....	9½
U. S. Leather.....	6,800	13½	12½	13
Do. A.....	9,400	22	21½	21½
Do. Pr. Pfd.....	100	112	112	111
Wesson Oil.....	3,000	54½	53½	53½
Do. Pfd.....	200	81	80½	81½
Wilson & Co.....	6,700	10½	10½	10½
Do. Pfd.....	100	88	88	89

GENERAL FOODS RAISES PAY

General Foods Corp. paid dividends totaling \$2.25 a share last year to stockholders, and extra compensation of two week's pay to employees who had been with the firm prior to January 1, 1936, and extra compensation of one week's pay for all employed after January 1. It also distributed \$532,040 in bonuses to managerial employees of the parent company and its subsidiaries in accordance with its profit incentive plan.

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime Edible.....	16
Prime Inedible.....	14½
Headlight.....	14½
Prime W. S.....	13½
Extra W. S.....	13½
Extra Lard Oil.....	13
Extra No. 1.....	12½
No. 1 Lard Oil.....	12½
No. 2 Lard Oil.....	12½
Acidless Tallow Oil.....	12½
20° C. T. Neatsfoot.....	17½
Pure Neatsfoot.....	13½
Spec. Neatsfoot.....	13½
Extra Neatsfoot.....	13
No. 1 Neatsfoot.....	12½

GOLD MEDAL MEAT PLANT

(Continued from page 13.)

building to obtain a maximum of fall in the drainage system.

Steel motor-operated, horizontally-split overhead roll-away type doors, with wire glass in certain panels, complete the enclosure and provide garage space for eight trucks. Unit heaters modify the temperature in extremely cold weather and assure comfortable working conditions when loading trucks in early morning hours.

Protection for Trucks

A concrete bumping block has been built along base of loading platform. This projects sufficiently to contact wheels of trucks and prevent damage to truck bodies when backing up to platform.

Three railroad spurs enter the property. One is for edible products, one for inedible products, and one for livestock.

Drainage and Piping

All of the plant drainage—with exception of toilet and locker rooms, hide cellar, inedible storage department, elevator pits, roofs and laundry—is carried to catch basin in basement. The exceptions named are run outside building into sewer main leading to city sewer.

All floors are pitched to the drains, ¾ in. to ¼ in. per ft., to 14x14 in. square cast-iron floor drains, poured with the slabs. No drainage line is less than 4 in. in diameter, and it is all cast-iron pipe. Any tanks or equipment wasting water are equipped with overflow and drain connected directly to drainage system, so that no water is wasted on the floor.

Pipe headers supplying steam and water to all types of equipment are carried on the ceiling below the equipment, thus eliminating the forest of piping usually dropped to equipment from headers carried on ceiling above. This affects not only a saving in cost, but eliminates interference with operatives, and is a vast improvement in the general appearance and cleanliness of the departments. No more holes in the floor are necessary with this arrangement if an intelligent study and plan is made before installation.

Employees' Facilities

Facilities for employees are numerous. Lockers and toilets for the offices are located in that building, in the basement. Main locker and toilet rooms for plant workmen are located on first floor of main building. Additional facilities

GEO. H. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

HENRY E. BENDER

PACKING HOUSE BY-PRODUCTS BROKERS

TALLOWES GREASES OILS BY-PRODUCTS

327 SOUTH LA SALLE STREET :: UTILITIES BUILDING

CHICAGO

for the killing gang are located on mezzanine floor on machinery deck level of killing floor. A few steps up from this level, and above cooler section is a large lunch and recreation room.

Provisions are such that cellar men do not need to leave the basement during working hours. Power house men are taken care of on first floor of engine room building. Toilets have been provided for cooler men and car icers on each level of ice-making and car-icing section.

Womens' lockers and toilets are also on the first floor with facilities for rest and recreation on a first floor mezzanine made possible by height of first story. A hospital, with every facility and attendant nurse, is located on the first floor adjacent to locker rooms.

Offices Air Conditioned

Office building, one story and basement, located at one corner of plant, is isolated by cork board from main building and is soundproofed. General and private offices are on the first floor. A conference room for plant executives and foremen is located in the basement. Provision is also made here for storage of supplies, a fire-proof vault, men's and women's locker and toilet rooms and air-conditioning equipment.

Both floors are regulated automatically as to temperature and humidity for any season of the year, fin type coils being used for both heating and cooling. Air distribution ducts are of copper-bearing steel, insulated with 2 in. of corkboard, and are concealed. Vertical ducts parallel the one column needed for construction purposes. Lateral ducts, supported from concrete slabs, are concealed by the suspended soundproofed ceilings.

First floor structural slab was depressed 5 in. to provide space for electric light conduit and telephone and call wires to the numerous desks. A heavy linoleum floor laid over compressed cork board completes the arrangement for comfort and soundproofing.

Modern Lighting

Lighting requirements were carefully studied. An underground electric power feed line with 3,300 volt service brings in the current, which is reduced in outside transformers to different voltages for use in the plant, with switchboard controls in engine room and extended to distribution panels for both power and light.

All wiring has been run in exposed conduits for easy inspection and repairs. Push button control has been installed for all motorized equipment at points handy for machine operators. Light distribution panels are centrally located for certain proscribed areas, with three-way pilot circuits for continuous passage through different departments without turning on all the lights. Lights are spaced and types of reflectors used to give required maximum amount of light exactly where it is needed. Outlet spacing varies from 4 ft. 6 in. centers with angle reflectors used in the market

cooler for beef hanging rails to 12 ft. centers with R.L.M. flat reflectors for the D. S. meat curing section of the cellar. Tell-tales have been provided for all cooler rooms. Flood lights illuminate the entire property.

Government Inspection

Design and arrangement of the plant and equipment were approved by the Canadian Meat Inspection Bureau. Dr. F. H. S. Lowry is the inspector-in-charge. Inspectors' offices and facilities for their comfort are provided on the first floor of the main building.

Working out of plans for this plant—which won the gold medal at the recent exhibition of the Royal Architectural Institute of Canada—was in the hands of R. J. McLaren, Chicago packing-house architect and engineer. President J. S. McLean of Canada Packers, Ltd., is justly proud of the result, which is a definite contribution to the development of the meat packing industry, and has resulted in one of the finest plants on the North American continent.

EDITOR'S NOTE.—This article has covered a description of plant construction. Layout of departments, placing of equipment and description of operations will be discussed in a later issue of THE NATIONAL PROVISIONER.

DROUGHT HIDE OFFERINGS

Bids, to be opened April 15, have been requested by the Federal Surplus Commodities Corp., 1901 D Street, N. W., Washington, D. C., on 210,237 drought cattle hides, 98 kipskins, 2,634 calfskins, 756 dry hides and 766 dry skins, divided into 43 lots, and identified by Catalogue No. 18.

Points of storage and inspection dates are as follows: Terminal Warehouse Co., 27th St. and 11th Ave., New York City, Apr. 5; Medina Cold Storage Co., Medina, N. Y., Apr. 6; Lyndonville Ice & Cold Storage Co., Lyndonville, N. Y., Apr. 7; Middleport Cold Storage Co., Middleport, N. Y., Apr. 7; Central Cold Storage Co., Chicago, Ill., Apr. 6; Kingan & Co., Indianapolis, Apr. 8.

While definite announcement to that effect appears to be lacking, the trade in general are of the opinion that this about cleans up the accumulation of drought hides from cattle slaughtered by the government dating back to September 1934.

HIDE IMPORTERS MEET

National Association of Importers of Hides and Skins has elected officers for the coming year as follows: president, Wm. A. Jaeggi, J. C. Andresen & Co., New York; first vice president, Joseph Fischer, Schmoll Fils Asso., New York; second vice president, Samuel Kline, Kline & Co., New York; treasurer, Herman Hegeler, Meyer Hecht, Inc., New York; executive secretary, Eugenia R. Arnold. The annual meeting was held in New York on March 24.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended April 2, 1937, with comparisons, are reported as follows:

	PACKER HIDES.		
	Week ended April 2.	Prev. week.	Cor. week, 1936.
Spr. nat. str.	17½ @ 17½n	17½ @ 17½n	@ 13½n
Hvy. nat. str.	@ 17	@ 17	@ 13ax
Hvy. Tex. str.	@ 17	@ 17	@ 13
Hvy. butt brnd'd str.	@ 17	@ 17	@ 13
Hvy. Col. str.	@ 16½	@ 16½	@ 12½
Ex-light Tex. str.	@ 16½	@ 15½	@ 10½
Brnd'd cows.	@ 16½	@ 15½	@ 10½
Hvy. nat. cows	@ 16½	@ 16	11 @ 11½
Lt. nat. cows.	@ 16½	@ 16	@ 10½
Nat. bulls.	@ 14	@ 14	9 @ 9½
Brnd'd bulls.	@ 13	@ 13	8 @ 8½
Calfskins	26 @ 28	26 @ 28	19½ @ 22
Kips, nat.	@ 19n	@ 19n	@ 13½
Kips, ov-wt.	@ 18	@ 18	@ 12½
Kips, brnd'd.	16½ @ 17n	16½ @ 17n	@ 10½b
Slunks, reg.	@ 1.40	@ 1.40	@ 1.20
Slunks, hrls.	55 @ 60	55 @ 60	35 @ 40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	15½ @ 16½	15½ @ 16	10 @ 10½
Branded	15 @ 15½	14½ @ 15½	9½ @ 10
Nat. bulls	12 @ 12½	12 @ 12½	@ 8
Brnd'd bulls	11 @ 11½	11 @ 11½	@ 7
Calfskins	25 @ 25½	25 @ 26	18 @ 19½
Kips	@ 17½	@ 17	@ 12
Slunks, reg.	1.20 @ 1.30n	1.20 @ 1.30n	80 @ 1.00n
Slunks, hrls.	45 @ 50n	45 @ 50n	20 @ 25n

COUNTRY HIDES.

Hvy. steers	12 @ 12½	12½ @ 12½	8½ @ 8½
Hvy. cows	12 @ 12½	12½ @ 12½	8½ @ 8½
Buffs	13½ @ 14	13½ @ 14	9 @ 9½
Extremes	15½ @ 15½	15½ @ 15½	10 @ 10½
Bulls	10½ @ 10½	10½ @ 10½	6½ @ 6½
Calfskins	18 @ 19	18 @ 19	13 @ 13½
Kips	14½ @ 15	14½ @ 15	10 @ 10½
Light calf	1.35 @ 1.50n	1.35 @ 1.50n	90 @ 1.00n
Deacons	1.35 @ 1.50n	1.35 @ 1.50n	90 @ 1.00n
Slunks, reg.	.90 @ 1.00n	.90 @ 1.00n	60 @ 80n
Slunks, hrls.	15 @ 25n	15 @ 25n	10 @ 15n
Horsehides	4.90 @ 5.85	5.00 @ 5.90	3.25 @ 3.80

SHEEPSKINS.

Pkr. lambs	2.80 @ 3.00	2.65 @ 2.85	2.10 @ 2.35
Sml. pkr. lambs	2.35 @ 2.60	2.00 @ 2.25	1.75 @ 1.90
Pkr. shearings	1.50 @ 1.60	@ 1.50	@ .95
Dry pelts	.22 @ .23	21½ @ 22½	18 @ 19

N. Y. HIDE FUTURE MARKETS

Saturday, Mar. 27, 1937—Close: June 18.15@18.17 sales; Sept. 18.54@18.55 sales; Dec. 18.93 sale; Mar. (1938) 19.23 n; sales 119 lots. Closing 40@51 higher.

Monday, Mar. 29, 1937—Close: June 18.15 sale; Sept. 18.48 sale; Dec. 18.85 n; Mar. (1938) 19.13n; sales 178 lots. Closing unchanged to 10 lower.

Tuesday, Mar. 30, 1937—Close: June 18.27@18.30; Sept. 18.63@18.64 sales; Dec. 18.94 n; Mar. (1938) 19.22 n; sales 93 lots. Closing 9@16 higher.

Wednesday, Mar. 31, 1937—Close: June 18.07 n; Sept. 18.42@18.45; Dec. 18.77 b; Mar. (1938) 19.07 n; sales 126 lots. Closing 15@21 lower.

Thursday, Apr. 1, 1937—Close: June 18.01@18.06; Sept. 18.38@18.40; Dec. 18.68@18.77; Mar. 18.97 b; sales 93 lots. Closing 4@10 lower.

Friday, April 2, 1937—Close: June 17.96 n; Sept. 18.31@18.32 sales; Dec. 18.63 n; March 18.92 n; sales 206 lots. Closing 5@7 lower.

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading was light in the packer market this week, with total reported sales of 29,400 hides, practically all March take-off. The hide futures market turned sharply upward last Saturday and exchange traders bought 20,100 cows of all descriptions mid-week at a half-cent advance. Tanners were not inclined to follow the advance and hide futures slumped later but recovered late in the week on the news of the sharp advance in South American market, where heavy steers sold equal to about 20c, c.i.f. New York.

One packer also moved 9,300 native and branded steers late in the week at steady prices, about cleaning up March stocks in that direction. Other packers declined bids for steers on that basis, asking 1/2c advance, in view of the higher South American market.

One packer, mentioned above, sold 5,000 Mar. native steers at 17c. Extreme light native steers sold early at 16 1/2c, steady, for a part-car at a mid-east small plant, in combination with light cows at 1/2c advance. One lot of 2,500 Mar. butt branded steers sold at 17c, and 1,800 Mar. Colorados at 16 1/2c, both steady prices; other packers asking 1/2c up. Heavy Texas steers last sold at 17c and this is bid. Light Texas steers last moved at 16 1/2c; extreme light Texas steers quotable at 16 1/2c with branded cows.

Two packers sold cows at mid-week at the 1/2c advance to exchange traders. Total of 2,100 Mar. heavy native cows sold at 16 1/2c, 7,000 Mar. light native cows at 16 1/2c, and 10,000 Mar. branded cows at 16 1/2c. Association also sold 1,000 Mar. light native cows at 16 1/2c at same time. Tanners have been bidding 1/2c less, or in line with previous week's prices.

Native bulls last sold at 14c for March take-off; branded bulls nominally 13c.

Most of the accumulation of winter native steers has been disposed of and, with quality due to improve shortly when April hides start to move, packers are inclined to ask more money, especially in view of their sold up position on most descriptions and the strength in world hide markets.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weight natives sold early in the week at 15 1/2c, selected, f.o.b. nearby points, and delivered Chicago for western stock, brands 1/2c less; more available this basis later, although some have been asking higher, and buying interest cooled down a bit later in week. Chicago take-off 15 1/2c @ 16 1/2c nom.

PACIFIC COAST.—No further news from the Coast market since the sales two weeks back at 15c for Feb. steers

and 13 1/2c for cows, flat, f.o.b. shipping points. Market about sold up to March 1st.

FOREIGN WET SALTED HIDES.—The advance in South American hides featured the market this week and helped to create a firmer feeling in all markets late in the week. Following the prolonged holidays there, 4,000 Sansinenas sold to the United Kingdom at 12 1/2 pesos, equal to 19 1/2 @ 19 1/2c, c.i.f. New York, as against 121 pesos or 19 1/2c previous week. Late this week, 5,000 LaPlatas moved at 125 pesos, equal to 19 1/2 @ 19 1/2c; 10,000 more reported later same basis, variously figured at 19 1/2 @ 20c, moving to Europe, Canada and the States.

COUNTRY HIDES.—There was a little activity in country hides early in week but market turned quiet later, awaiting further business in packer hides to more clearly define prices. Offerings of country hides are none too plentiful and untrimmed all-weights usually quoted 13 1/2 @ 13 1/2c, selected, delivered Chicago, although some buyers want to pay these prices only for trimmed. Heavy steers and cows quoted nominally 12 @ 12 1/2c, trimmed, at the moment, or 1/2c under prices talked earlier. Buff weights sold at 14c, trimmed. Sales of trimmed extremes at 15 1/2c, although some quoting market 15 1/2 @ 15 1/2c at present. Bulls around 10 1/2 @ 10 1/2c; glues 10 @ 10 1/2c flat. All-weight branded hides usually held at 12 @ 12 1/2c flat.

CALFSKINS.—Packer calfskins are well sold up to March 1, with last trading in Feb. skins at 27c for northern heavies, 27 1/2c or usual premium for Detroit, Cleveland and Evansville heavies, 26c for River point heavies, and lights under 9 1/2 lb. at 28c. Higher prices will undoubtedly be asked for March calf.

One sale of 1,000 Detroit city 8/10 lb. calfskins was reported early at 25 1/2c, 1/2c up, and this figure asked for Chicago city 8/10 lb. calf; the 10/15 lb. last sold at 25c, with 25 1/2c asked. Outside cities, 8/15 lb., quoted 24 1/2 @ 25c; mixed cities and countries 21 1/2 @ 22 1/2c; straight countries 18 @ 19c flat. Chicago city light calf and deacons quoted \$1.85 last paid.

KIPSKINS.—Packers closely sold up to March 1. Northern native kips quoted 19c nom., based on last sale of Feb. northern over-weights at 18c, southern a cent less; branded 16 1/2 @ 17c nom. Higher prices will be asked for March kips.

One collector sold car Chicago city kipskins at 17 1/2c, or 1/2c advance, following an earlier sale of car over-weights at 16 1/2c. Outside cities quoted 17 1/2 @ 17 1/2c; mixed cities and countries

16 @ 16 1/2c; straight countries 14 1/2 @ 15c flat.

Packer regular slunks last sold at \$1.40 for Feb. take-off.

HORSEHIDES.—An easier tone reported in some directions, due mostly to rather narrow outlet for horsehides, while others quote steady prices. Choice city renderers, with full manes and tails, quoted \$5.65 @ 5.85, selected, f.o.b. good sections; ordinary trimmed renderers \$5.35 @ 5.50, del'd Chicago; mixed city and country lots usually \$4.90 @ 5.00.

SHEEPSKINS.—Dry pelts quoted around 22 @ 23c per lb., delivered Chicago. Production of packer shearlings still very light and good demand recently; market quoted in nominal range of \$1.50 @ 1.60 for No. 1's, \$1.20 @ 1.30 for No. 2's, and 90 @ 1.00 for No. 3's, inside prices last paid and top figures usually asked. Last reported trading in pickled skins was around \$7.50 per doz. packer lamb but generally quoted around \$8.00 and this figure reported available for April skins; production very light here also. Wool market has shown improvement recently and pelt prices firmer. Packer lamb pelts usually quoted around \$3.50 per cwt. live lamb, some quoting up to \$3.60. Outside small packer pelts range \$2.35 @ 2.60 per piece, with offerings light.

New York

PACKER HIDES.—Last trading in Feb.-Mar. hides was at 17c for native and butt branded steers and 16 1/2c for Colorados, with 1/2c premium paid for a few Jan. take-off. One or two packers hold a few late March hides; others sold up to end of March.

CALFSKINS.—No further activity reported in calfskins. Collectors have been asking slightly higher, usually asking around \$2.00 for 4-5's, \$2.25 for 5-7's, \$2.80 for 7-9's, and \$3.55 for 9-12's. Last reported packer sales were 7-9's at \$3.00, 9-12's at \$3.80 and 12/17 kips at \$4.30.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 27, 1937, were 4,288,000 lbs.; previous week, 6,626,000 lbs.; same week last year, 3,772,000 lbs.; from January 1, to March 27 this year, 79,769,000 lbs.; same period a year ago, 56,159,000 lbs.

Shipments of hides from Chicago for the week ended March 27, 1937, were 4,381,000 lbs.; previous week, 7,136,000 lbs.; same week last year, 3,274,000 lbs.; from January 1 to March 27 this year, 64,021,000 lbs.; same period a year ago, 49,903,000 lbs.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended April 1, 1937, totaled 363,351 pounds of lard and 90,720 pounds of bacon.

New Trade Literature

Sausage Machinery (NL 381).—Two-color, illustrated folder featuring important details of design and construction of Anco sausage meat grinders. Descriptions and illustrations of mixer No. 270 and sausage meat truck No. 313 included.—Allbright-Nell Co.

Rendering Equipment (NL 382).—Catalog No. P, 22 pages and cover, equipment for renderers, including melters, hoists, tracking, winches, hashers and washers, presses, pumps, etc., including specifications. Illustrated with halftones.—Red Wing Motor Co.

Corkboard (NL 388).—Folder describing manufacture, grades and application of corkboard, including information on service and installation.—Cork Import Corp.

Stitching Machines (NL 384).—Three new pamphlets describing and illustrating equipment used for fabricating and closing fiber boxes used by meat packers. One deals with top stitching, one with bottom stitching and one with equipment for heavy duty.—Dexter Folder Co.

Diesel Power (NL 383).—New bulletin No. 3600-A1 describes construction and applications of model 36 Diesel power units. Illustrated with numerous photographs.—Fairbanks, Morse & Co.

Flow Meters (NL 387).—Covers company's complete line of flow meters—indicating, recording and integrating—in both electrical and mechanical types and explains their application.—Brown Instrument Co.

Stokers (NL 390).—Specifications and engineering data on the CE-Skelly stoker unit for small commercial and industrial installations. Tables give coal per hour, equivalent steam and hot water radiation supplied and developed boiler horse power, stoker and furnace dimensions, setting heights and diagrams of typical settings.—Combustion Engineering Co., Inc.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

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MARGARINE CONSUMPTION

Margarine production and consumption reach their highest levels in October, according to a study of the past 10-year period which was recently made by the Institute of Margarine Manufacturers. Low points for margarine consumption and production are in July. Margarine use is greatest during October, November and December, which is also a period of relatively high butter consumption, and coincides with the annual peak in lard use, which is usually in October.

Average monthly production, consumption and prices of margarine from 1927-1936 were as follows:

	Production, M lbs.	Consumption, M lbs.	Price per lb.
January	26,624	26,627	21.4
February	26,450	26,348	21.2
March	26,185	25,835	21.0
April	24,909	24,911	20.9
May	22,147	22,203	20.7
June	19,578	19,124	20.5
July	19,126	18,743	20.5
August	22,702	22,748	20.4
September	26,090	25,898	20.5
October	28,727	28,540	20.6
November	28,223	28,258	20.6
December	28,568	28,130	20.6

The Institute believes that consuming habits of the public play an important part in the seasonal movement of edible fats. It points out that fats supply the body with heat and energy and that more are needed in the winter than in the summer with the result that there is a distinct tendency to consume more fatty foods in cold weather. There also ap-

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PROVISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.
Please send copy of reprint on oil refining and manufacture.
Name

Street

City

State

(Enclosed find 50c in stamps.)

pears to be a psychological factor at work which stimulates consumption at the beginning of the cold season, or October.

MARGARINE MATERIALS USED

Products used in margarine manufacture during February, 1937, compared with the quantities used in the same month a year ago are reported as follows:

	Feb., 1937, Lbs.	Feb., 1936, Lbs.
Ingredients of Uncolored Oleomargarine:		
Babassu oil	257,445	974,688
Cocunut oil	6,587,192	16,960,525
Corn oil	172,560	5,064
Cottonseed oil	12,856,750	10,965,428
Derivative of glycerine	97,522	106,581
Lecithin	2,150	1,809
Milk	5,344,836	7,474,878
Neutral lard	170,660	284,257
Oleo oil	1,343,211	1,496,208
Oleo stearine	221,162	246,573
Oleo stock	129,900	171,016
Palm oil	146,040	101,271
Palm kernel oil	82,850	27,171
Peanut oil	246,253	559,343
Sesame oil	1,266,524	1,973,780
Soda (Benzonate of)	11,640	8,318
Soya bean oil	2,716,209	347,861
Total	31,632,981	41,409,494

Ingredients of Colored Oleomargarine:		
Babassu oil	1,200	1,200
Cocunut oil	19,913	147,204
Color	190	300
Corn oil	2,675
Cottonseed oil	54,361	34,444
Derivative of glycerine	201	538
Lecithin	2
Milk	40,065	80,287
Neutral lard	2,590	7,621
Oleo oil	20,131	53,903
Oleo stearine	3,590
Oleo stock	1,124	3,468
Palm oil	44,840	5,150
Peanut oil	367	578
Salt	16,082	23,716
Soda (Benzonate of)	30	109
Soya bean oil	4,409
Sunflower seed oil	3,605
Total	210,579	361,963

SHORTENING STATISTICS

Statistics on monthly production, shipments and stocks of vegetable shortenings and lard compounds would be compiled and published by the U. S. Bureau of Census under a bill which was recently introduced in Congress by representative H. P. Fulmer of South Carolina. Similar information is now available in regard to lard, butter and oleomargarine. The bill also provides for monthly publication of information on receipts, crush and oil and meal production from soybeans, peanuts, corn, copra, babassu nuts and other oilseeds.

FEB. MARGARINE PRODUCTION

Margarine produced during February, 1937, with comparisons showing a decrease of 21 per cent from the production of February, 1936, is reported as follows by margarine manufacturers:

	Feb., 1937, lbs.	Feb., 1936, lbs.
Production of uncolored margarine		
	30,458,842	38,528,731
Production of colored margarine		
	179,224	306,510
Total production	30,638,066	38,835,241
Per cent decrease, 21 per cent		
Uncolored margarine with- drawn tax paid	30,745,788	37,974,395
Colored margarine with- drawn tax paid	56,903	58,710

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

USED

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Feb. 1937

Lbs.

974,690

16,960,825

5,064

10,685,426

106,581

1,809

7,474,878

284,257

1,486,208

246,573

171,016

101,271

27,171

559,348

1,973,760

6,318

16,749

347,861

41,409,494

1,200

147,204

300

34,444

898

80,287

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BROADER trading with a very steady undertone and a slightly higher price level prevailed in the cottonseed oil futures market at New York this week. There was backing and filling, and at times fluctuations were rapid both ways over a narrow range due to thinness in trading. The volume broadened out this week and the market came back quickly from the depressions.

Considerable buying was due to strength in cotton. Commission houses started to liquidate May oil in volume on the upturns, partly outright and partly transferring to the later months. It was noticeable, however, that refiner's brokers readily took the May position and sold the later deliveries, presumably transferring hedges.

On the whole, the news was none too favorable. However, the market did not go down and stay down. This was true even when cotton reacted and notwithstanding the fact that lard continued to make a disappointing showing in view of the strength in grains. The professional element was unable to explain developments in oil prices. There was no question, however, that new outside buying was more than sufficient to absorb profit taking and professional selling.

Cash Demand Quiet

Cash oil demand continued quiet, particularly in the East. Reports on distribution from the South were optimistic. However, it was feared that the fact that demand was lagging in large Eastern consuming territories would make for disappointing March statistics.

The slackness in Eastern demand was regarded as partly due to importations of foreign oils. It was estimated that over 46,000 bbls. of foreign cotton oil arrived here during the first three weeks of March, with prospects that the month's total would reach 70,000 bbls., to say nothing of imports of other edible oils.

The impression prevailed in cash oil circles that March distribution would not be much better than the 181,000 bbls. in February, and possibly not much over the 177,000 bbls. in March last year. However, it was believed that the outlook was good for big business in April, especially with the religious holidays out of the way.

Should March consumption prove as small as present trade talk indicates, the statistical position would not be improved to any extent. Expectations were that lard stocks at Chicago would increase 3,000,000 lbs. during the last half of March to over 115,000,000 lbs. There was further commission house buying in the lard market this week and covering on strength in grains. Packers continued to sell, presumably against accumulating stocks.

There continues to be more or less inflationary talk in the air in regard to cotton oil and other commodities.

Notwithstanding the outside factors that influence a certain amount of trading both ways, the supply and demand situation in edible fats is against current values in that demand is not particularly aggressive, supplies are relatively large, and the outlook is favorable for a larger carryover of oil than a year ago.

COCOANUT OIL.—Demand was moderate and the market barely steady at New York. May-June was quoted at 8¼c and July-December at 8½c. On the Pacific coast July-December was quoted at 7½c.

CORN OIL.—Offerings were light and demand moderate but the market was firm at New York at 10¼c.

SOYA BEAN OIL.—Demand was fair and the market steady. Buyers and sellers were slightly apart and the market at New York was quoted at 9¼@10c.

PALM OIL.—There was no pressure of offerings and the tone at New York was steady. Spot Nigre was quoted at 7c; shipment, 6c; nearby Sumatra, 6¼c, and forward shipment, 5½c.

PALM KERNEL OIL.—Reports of large business circulated and prices were very steady. June forward was quoted at 7.45c.

OLIVE OIL FOOTS.—Supplies on the spot and offerings were limited at New York. The market was firm over a range of 12 to 12½c.

PEANUT OIL.—Largely nominal conditions prevailed in this market. Prices were steadily quoted at New York at 10¼c.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., April 1, 1937.—Cotton oil futures up fractionally and more active. Crude, firm, and unchanged @ 10c lb., f.o.b. mill; offers small and infrequent. Bleachable, steady to higher. Black grease in good demand, basis 6c lb., midwestern points; stocks light. Premiums necessary for round lots, crude or refined, with prospects for hardening values in sympathy with upturn in foreign markets.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, April 1, 1937.—Forty-three per cent cottonseed cake and meal, basis Dallas, for interstate shipment, \$40.00. Prime cottonseed oil was quoted at Dallas at 10@10¼c.

COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 9.87½ bid, 10.00 asked; Texas 10.00 bid at common points, Dallas, 10.12½ nominal.

Market transactions at New York:

Friday, March 26, 1937

Holiday. No Market.

Saturday, March 27, 1937

Sales.	Range—		Closing—	
	High.	Low.	Bid.	Asked.
April	1110	1110	1110	a nom
May	1117	1117	1117	a 1121
June	1120	1120	1120	a nom
July	1122	1122	1122	a trad
Aug.	1120	1120	1120	a nom
Sept.	1125	1125	1125	a 18tr
Oct.	1100	1100	1100	a 1104
Nov.	1100	1100	1100	a nom

Monday, March 29, 1937

April	1110	1110	1110	a nom
May	1111	1111	1111	a trad
June	1115	1115	1115	a nom
July	1118	1118	1118	a trad
Aug.	1118	1118	1118	a nom
Sept.	1120	1120	1120	a trad
Oct.	1100	1100	1100	a 1105
Nov.	1090	1090	1090	a 1105

Tuesday, March 30, 1937

April	1110	1110	1110	a nom
May	1113	1113	1113	a 1114
June	1115	1115	1115	a nom
July	1122	1122	1122	a trad
Aug.	1120	1120	1120	a nom
Sept.	1123	1123	1123	a 1124
Oct.	1100	1100	1100	a 1108
Nov.	1090	1090	1090	a 1105

Wednesday, March 31, 1937

April	1115	1115	1115	a nom
May	1118	1118	1118	a trad
June	1120	1120	1120	a nom
July	1123	1123	1123	a trad
Aug.	1128	1128	1128	a nom
Sept.	1130	1130	1130	a 1131
Oct.	1114	1114	1114	a trad
Nov.	1105	1105	1105	a nom

Thursday, April 1, 1937

May	1118	1118	1118	a
July	1123	1123	1123	a
Sept.	1125	1125	1125	a
Oct.	1110	1110	1110	a

(See page 40 for later markets.)

HULL OIL MARKETS

Hull, England, March 31, 1937.—Refined cottonseed oil, 33s. Egyptian crude cottonseed oil, 30s.

See Classified page for good men.

Week Ending April 3, 1937

Page 39

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were weaker the latter part of week. Stocks increased 10,525,000 lbs.; Chicago lard stocks to 117,887,000 lbs. This increase caused selling and liquidation, top hogs, \$10.20.

Cottonseed Oil

Cotton oil was easier with lard and cotton, increasing lard stocks, scattered selling and local pressure, but buying on resting orders checked declines.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, 11.13 sale; July, 11.22 sale; Sept. 11.24 sale; Oct., 11.08 bid. Tone steady; sales 77 lots.

Tallow

Tallow, extra 9½c lb., f.o.b.

Stearine

Stearine, 10¼@10½c lb. nominal.

Friday's Lard Markets

New York, April 2, 1937.—Prices are for export. Lard, prime Western, \$12.40@12.50; middle Western, \$12.30@12.40; city, 12¼c; refined Continent 12½c; South American, 12½c; Brazil kegs, 12½c; compound, 13½c in carlots.

MARCH HOG MARKETS

Hog receipts at the 11 principal markets during March, 1937, totaled 1,226,000 head, against 1,158,000 in March, 1936, and 927,000 in the same month of 1935. For the first three months of 1937 receipts at these markets totaled 3,959,000 against 3,728,000 in the first quarter of 1936 and 3,474,000 in 1935.

At Chicago receipts at 355,268 head were considerably larger than those of March one and two years earlier, but with these exceptions were the smallest for March in more than 20 years. Average price for March at \$10.20 per cwt. compares with \$10.10 in February, \$9.95 in December, \$10.25 in March, 1936, and \$9.15 in the same month of 1935. Average weight at Chicago during March was 243 lbs. against 237 lbs. in February, 235 in January, 246 lbs. in March a year ago and 238 lbs. in the same month of 1935.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to April 2, 1937: To the United Kingdom, 189,950 quarters, to the Continent, 34,695. Last week to United Kingdom 31,088 quarters; to the Continent, 5,802.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, April 2, 1937—General provision market remains firm, with fair demand for A. C. hams but poor demand for pure lard.

Friday's prices were: Hams, American cut, 93s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 77s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 80s; Canadian Cumberlands, 75s; spot lard, 69s.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand April 1, 1937, as estimated by Liverpool Trade Association:

	Apr. 1, 1937.	Mar. 1, 1937.	Apr. 1, 1936.
Bacon, lbs.	157,584	139,104	140,112
Ham, lbs.	425,264	304,192	564,704
Shoulders, lbs.	2,240	4,408	31,920
Butter, cwt.*	5,854	2,795	4,027
Cheese, cwt.*	11,938	15,989	8,989
Lard, steam (U. S.) tons		36	17
Lard, steam (Canada) tons	12	21
Lard, steam (Argentina) tons	80	17
Lard, refined (U. S.) tons	417	541	632
Lard, refined (Canada) tons	45	37	41
Lard, refined (Can. & So. Amer.) tons.....	2	1

*(Ton of 2,240 lbs., cwt., 112 lbs.)

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of March 17, 1937, with comparisons:

	Mar. 17, 1937.	Mar. 10, 1937.	Mar. 18, 1936.
American green bellies....	\$16.80	\$16.80	Nominal
Danish Wiltshire sides....	19.69	18.90	\$20.31
Canadian green sides....	17.55	16.54	17.75
American short cut green hams	20.49	20.50	19.88
American refined lard.....	14.97	14.47	13.11

TRADE PRACTICE CASE

An amended complaint has been filed by the Secretary of Agriculture against Swift & Company in the case involving trade practices in certain Eastern localities. The amended complaint lists dealers and handlers to whom it is alleged that preference was given, or who were subjected to disadvantage between January 1, 1930 and February 16, 1937. It is also alleged that discrimination has been practiced in the selling of packaged products in that different prices were charged to different purchasers of such products.

HEADS DOG FOOD WORK

Dr. James W. Kellogg, former director and chief chemist of the Bureau of Foods and Chemistry, Pennsylvania Department of Agriculture, will become associated with the Institute of American Meat Packers on April 15, according to an announcement by President Wm. Whitfield Woods. He will devote his entire time to servicing the Institute's Dog Food Division, which is composed of a number of manufacturers of dog food who have developed and adopted a rigid set of quality standards for canning dog food.



Graduated from the Massachusetts State College, specializing in agricultural chemistry, Dr. Kellogg served as director and chief chemist of the Bureau of Foods and Chemistry, Pennsylvania State Department of Agriculture, in charge of enforcement of the Pennsylvania food law, feed stuffs law and other agricultural regulations. He has been active in national and state food and drugs organizations and has served as president of the Association of American Food Control Officials, United States Dairy and Drug Association, and the Association of Official Agricultural Chemists. He received the degree of Doctor of Science from Susquehanna University in 1922. Shortly after leaving the Pennsylvania Department of Agriculture Dr. Kellogg became associated as director of animal husbandry in the Iodine Educational Bureau, Inc., of the Chilean Nitrate Sales Corp., a position in which he continued until joining the Institute.

STATE TRADE MARK BILLS

Bills calling for state registration of trade marks and payment of a fee have been introduced in nine state legislatures this year. So far, however, they have either not been acted upon or have been rejected. Among the state measures proposed are: California, \$5 fee for 20-year registration; Washington \$10 fee for compulsory trade mark registration which would apply only to bottles and containers; Nebraska, a \$5 fee for trade mark registration; Ohio, \$5 fee for registration but not compulsory; Iowa, present trade mark registration law would be amended to provide for 25-cent registration fee.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of March 27, 1937, totaled 129,100 lbs.; greases 258,000 lbs.; stearine 27,600; tallow none.

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Compromise on Spice Flavor and You Compromise on Meat Specialty Profits

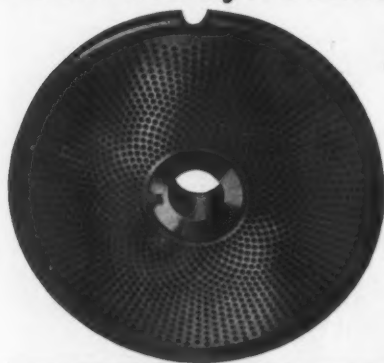


Your customers—and *their* customers can tell the difference. A natural spice is zestful . . . savory . . . alive . . . because *true* spice flavor comes from freshly sifted, freshly cracked, freshly ground natural spices. Here you have the *maximum* amount of good flavor and the *greatest* strength.

Packers who enjoy a reputation for quality meat products know that to tamper with spice flavor means to tamper with profitable, repeat orders.

Consider flavor the next time you are purchasing spice seasoning. Pure, *natural* spices give your product that pungent, zestful flavor that customers expect of it.

Guaranteed for 10 Years—The Famous C-D TRIUMPH



Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



CD Cut-More Knives with changeable blades—
—The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.



**HIGH
PRODUCTION
COSTS**

LARD and SHORTENING packagers find tremendous savings by installing Peters Packaging Machines to form, line, fold and close their cartons automatically. Units in both SENIOR and JUNIOR Models . . . ranging in production from 35 to 60 cartons per minute . . . Hand or Automatically fed.

Write for Details Today!

Illustrated above —
JUNIOR Forming
and Lining Machine
. . . sets up 35 to 40
cartons per minute,
requiring only one
operator . . . adjustable
for wide range
of sizes.

PETERS MACHINERY CO.

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NINTH AND NOBLE STREETS
PHILADELPHIA

**BROKER
PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, General Manager

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*



IT'S STAINLESS STEEL FOR ENDURANCE

UNITED Sausage Molds of stainless steel will perform perfectly always. Easy to clean, profitable to use—never need retinning. Make sausage better looking and easier to sell. Welded construction for long life. UNITED Molds of retinned steel also available. Write for samples and prices!

UNITED STEEL & WIRE CO.

Battle Creek, Michigan

Old Plantation Seasonings

BLENDED TO FIT YOUR PRODUCT

Used in Many of the Better Sausage Plants Everywhere

SAMPLES ON REQUEST

A. C. LEGG PACKING CO.

BIRMINGHAM ALABAMA

Up and Down the

★ MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, April 3, 1897.)

Stocks on hand at Chicago on April 1, 1897, included 101,000 bbls. of pork made since Oct. 31, 1896; 57,000 bbls. of pork made previous to Oct. 31, 1896; 260,000 tierces of old and new lard and 23,000,000 lbs. of ribs.

Smoked hams on the New York market were quoted at 10@10½¢; boneless smoked bacon, 8@8½¢; fresh pork loins 8@8½¢; pork tenderloins 15@16¢; choice native heavy dressed beef 7½@8¢; good to prime westerns 6½@7¢. Live hogs were quoted on the New York market at \$4.25@4.40 per cwt. and dressed hogs at 5½@5¾¢ per lb.

Damage to hides by grubs was estimated at between \$50,000,000 and \$60,000,000.

Ground was broken for the plant of the Houston Packing Co., Houston, Tex.

Jacob Dold Packing Co., Buffalo, N. Y., followed the "yellow kid" craze in their advertising of Wesphalia brand hams and Rose Leaf lard.

Plumb & Winton Co., pork packers, Bridgeport, Conn., moved into their remodeled plant, which included new refrigerating equipment capable of maintaining a temperature of 26 degs. F.

Armour Beef Co. completed plans for erection of branch houses in Hartford and New Haven, Conn.

J. Stutz & Co., incorporated in San Francisco to conduct a general butchering business. Subscribed capital stock, \$40,000. Incorporators: Jacob Stutz, Frederick Patek, Joseph Rosenberg, John J. Lynch and Moses Stern.

Meat Packing 25 Years Ago

(From The National Provisioner, April 6, 1912.)

Price of live hogs during the 1911-12 winter packing season was maintained on a \$6.00@6.50 per cwt., Chicago basis, and fear was felt that under the stimulus of "high prices" hog production had expanded abnormally.

Requirement that all meats, meat products, butter and other foods must be sold by weight, and that the net weight must be stamped on all containers of such products, was included in a law passed by the New York legislature, effective June 1, 1912.

Lard stocks on April 1, 1912, totaled 349,857 tierces (350 lbs. each) of which 116,500 were in Europe, 65,000 afloat for Europe and the balance on hand at principal storage points in the United States. This compared with average of the previous 5 years of 212,903 tierces

and a low of 137,236 tierces on April 1, 1910.

Ground was broken for the new nine-story abattoir of Jos. Stern & Sons, New York City.

Fayetteville Provision Co., Fayetteville, N. C., was chartered by A. S. Melvin and others.

Virginia Packing Co., Suffolk, Va., was chartered by N. G. Norfleet, J. T. Williams and H. N. Fitzgerald.

Meyer Kornblum, of New York City, who made a specialty of buying run-down markets and building them up, purchased the large market at Third ave. and 166th st., a landmark in that section of the city, whose business had declined to a low level. Mr. Kornblum built it up in a short time to a volume greater than that ever enjoyed before.

Chicago News of Today

President C. M. Baum, Baum Packing Co., Danville, Ill., was a visitor in Chicago during the week.

A. C. Sinclair, vice president, Kingan & Co., Indianapolis, Ind., was in Chicago during the week.

Vice president Harry J. Williams, Wilson & Co., has returned from a business trip to the Pacific Coast.

Chas. Nichols, American Soya Products Corp., who has been in charge of development of the company's business on the Pacific Coast, has returned to the East and will make his headquarters in Chicago, having charge of this territory.

Retail meat stores in the Chicago area have adopted a new operating schedule effective April 5. Stores will open at 9 a.m. and close at 6 p.m. on weekdays and open at 9 and close at 7 p.m. on Saturdays.

Among packer visitors in Chicago during the week were H. Harold Meyer, president, H. H. Meyer Packing Co., Cincinnati, O.; F. M. Tobin, president, Rochester Packing Co., Rochester, N. Y.; A. T. Danahy, president, Danahy Packing Co., Buffalo, N. Y.; and W. E. Felin, president, John J. Felin & Co., Inc., Philadelphia, Pa.

DECORATING GRANDPA

In honor of his 78th birthday Oscar F. Mayer, pioneer Chicago packer, was decorated by granddaughter Louise Collins, daughter of the famous pianist and composer, Edward Collins. The occasion was a birthday party given by employees of Oscar Mayer & Co. (See page 44.)

Vice president Harley E. Andre, Armour and Company, has been placed in charge of Armour activities on the



H. E. ANDRE

Pacific Coast, with headquarters in San Francisco. Mr. Andre was raised in the Armour organization and has been associated with management of many of its plants and sales activities. Armour operations on the Pacific Coast have developed rapidly in recent years, says president Cabell, and appointment of a major executive to this post is part of a plan to localize Armour activities and bring about a closer coordination of plants and distributive agencies. Mr. Andre will supervise plants, wholesale markets and branch houses at Los Angeles, San Francisco, Spokane and elsewhere on the Coast, and his territory will include Hawaii and the Philippines.

James Illich, sr., 78 years old, retired Chicago and Midwestern cattle buyer, died on March 28 at a Chicago hospital. He had lived in the Chicago area for more than 50 years.

"Skippy," "Jiggs" and "Maggie," the three educated chimpanzees presented to the Lincoln Park Zoo by president Erwin O. Freund, Visking Corporation, are great favorites with zoo visitors. All three are supplied with footballs,



and "Skippy" is particularly proud to show his skill at handling the ball.

On March 29 the 500 employees at the Chicago plant of Oscar Mayer & Co. held a surprise party for Oscar F.



OSCAR F. MAYER

Mayer at the plant at 1241 Sedgwick Street in celebration of his 78th birthday, presenting him with a radio for his office as a birthday gift. Oscar F. Mayer, pioneer Chicago packer, established in 1883 the business in which he is active today. From a small beginning in a retail store near the present location of the plant, Mr. Mayer branched into the wholesale business. In 1912 the business was incorporated as Oscar Mayer & Co., and about this time his son, Oscar G. Mayer, entered the business with his father. In 1918 Oscar Mayer purchased a small packing plant at Madison, Wis., which has since grown into one of the most modern and best-equipped packing plants in the country. Recently grandson Oscar Mayer III joined his grandfather and father, and the three generations are active today in the conduct of the business. Oscar F. Mayer has long been prominent, not only in the packing industry, but also for his activities in the public life of the city and state. He is respected and admired by many hundreds of friends who took occasion on his birthday to wish him many more happy returns of the day.

Countrywide News Notes

Packing plant of Charles Glinka is soon to be in operation at Thorp, Wis. Four new trucks have been purchased for distribution of product.

Dale Carnegie, author of best-selling "How To Win Friends and Influence People," was formerly a car route salesman for Armour and Company in South Dakota. He studied salesmanship while successfully building up volume in the sparsely-settled Bad Lands territory.

Ferdinand Mueller and Walter A. Ruebel have been granted a permit to open a slaughtering plant at Belleville, Ill.

A. Dewaid will open a new sausage casing plant at Broderick, Calif., early in April. It is expected that about 90 per cent of the firm's raw material will come from South America.

More "Red Heart" dog food and dry dog food went out during the recent "Stentz Week" campaign in honor of J. C. Stentz, director of sales of John Morrell & Co., than in any previous single week's period.

Memphis Packing Co. claims a calfskinning champion in Louis Giannini,

whose total of skins without a cut recently reached 1,209.

New car route sales unit, including a sausage kitchen, was opened by Armour and Company this week at Grand Rapids, Mich. Among Armour executives attending the opening were vice president J. B. Scott, F. H. Warner, B. E. McKinley and William Elder.

W. B. Hetherington, well-known Pacific Coast broker, has removed his offices and warehouse to 906 Elliott st., Seattle, Wash. The move was made necessary by increased business and greater requirements for warehouse space.

L. H. McMurray, well-known livestock order buyer of Indianapolis, Ind., returned home last week from a month's vacation spent in San Francisco, accompanied by Mrs. McMurray.

Plans have been approved and contracts let by the Estherville Packing Co., Estherville, Ia., for a beef plant to cost \$200,000. Plant will have a capacity of 1,000 cattle and 700 calves per week. Officers of the company are Fred M. Tobin, Rochester, N. Y., president; Walter L. Casteel, Fort Dodge, Ia., vice president; Donald Vincent, Estherville, Ia., secretary and treasurer; directors: Henry C. Werzer, Davenport, Ia.; C. J. Price, Fort Dodge, Ia.; Walter S. Merryman, Fort Dodge, Ia.; Wm. E. Felin, Philadelphia, Pa.; John J. Krez, Chicago, and David F. Rutty, Rochester, N. Y. Plant will be built by the Walsh Construction Co., builders of the famous Coulee dam in the Pacific Northwest, and will be opened in August.

New York News Notes

W. A. Dennison, hotel and restaurant department, and Mrs. Betty McLean, home economics department, Swift & Company, Chicago, were visitors to New York last week.

President Walter Blumenthal, United Dressed Beef Company, has returned to New York after having spent two months on the Pacific Coast.

J. C. McMahan, office manager, Maloney Packing Co., Boston, Mass., is spending a Spring vacation on a cruise to the West Indies.

T. M. Galvin, Armour Soap Works, Chicago, was a visitor to New York last week. Paul Schmidt, casing department, Armour and Company, Chicago, spent a day at the plant of the New York Butchers Dressed Meat Co.

John H. McManus, general manager, Swift & Company New England plants, who makes his headquarters at North Packing & Provision Co., Boston, Mass., was a visitor to New York last week.

New York Department of Public Markets has plans to erect a group of buildings for meat wholesaling on Gansevoort Square in the Fourteenth st. section of the West side. The city would construct buildings of not less than 2 stories over an area of 40,000 sq. ft. Second floors would adjoin a railroad siding.

Lake Erie Absorbs Cleveland Provision Co.

BUSINESS of the Cleveland Provision Co., which for approximately 83 years, was owned and managed by local people, returned to the ownership and management of local people when control of the company last week passed into the hands of the Lake Erie Provision Company, another of Cleveland's earliest packing companies. A new company was formed named Cleveland Provision Co., which will continue the business formerly conducted by the old company.



Officers of the new Cleveland Provision Company are Chester G. Newcomb, president; H. A. Schanz, vice-president; and N. O. Newcomb, jr., secretary and treasurer. Direction of the new company will continue under Mr. Schanz, who for ten years has served the old company as president, succeeding in 1927 the late Sam T. Nash, and under Hollis A. Wilfong, sales manager, who likewise has acted in that capacity for many years. No change of any kind is contemplated in the personnel or organization of the old company, which will continue to produce and market its long list of meat products under its two well-established and widely-known brand names, "Wiltshire" and "Rose."

One of the advantages gained by connection with the Lake Erie Provision Co. is that it will insure to it an adequate supply of local-dressed live stock, something it has lacked in recent months. Another is that in assuring capacity operations in the plant of the Lake Erie Provision Co. it will also provide more work for Cleveland packinghouse workers and make it necessary that a greater volume of livestock again be shipped into Cleveland.

The Cleveland Provision Co., formerly one of the largest exporters of meat products east of Chicago, did a volume of business the past year of approximately \$5,000,000. Under the new arrangement it is estimated by Mr. Schanz that volume for the current year will exceed this figure. The Lake Erie Provision Co., whose products locally will continue to be marketed under the brand names "Meadowlark" and "Erie," has for nearly three-quarters of a century done an extensive shipping business of pork and beef in carlots to Eastern processors. To complete the working arrangement and tie-up with the Lake Erie Provision Co., it is planned to elect Mr. Schanz a vice-president of the Lake Erie Company. Other officers are N. O. Newcomb, chairman of the board; Chester G. Newcomb, president; and N. O. Newcomb, jr., secretary and treasurer.

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MADE To MEASURE *for the* LOCAL TASTE!

Makers of
MAYER
Special
SEASONINGS
in these
flavors:

Salami, Thüringer, Frankfurter,
Bologna, Rouladen Delicates-
sen, Chili Con Carne, Pork
Sausage (with or without sage),
Braunschweiger Liver, Summer
(Mettwurst), Lyone, and
Wonder Pork Sausage Season-
ing—A SEASONING FOR
EVERY TYPE OF SAUSAGE

"The Man You Know"



"The Man Who Knows"

H. J. Mayer and sons co.

619-27 SOUTH ASHLAND AVENUE, CHICAGO, ILLINOIS • CANADIAN PLANT: WINDSOR, ONTARIO



The local maker of meat specialties has this big sales advantage over outside competition: He can alter his spice formula until his products taste just the way his customers like them. He can add garlic . . . or leave it out. He can include an extra ingredient, or cut down on another.

The successful manufacturer is the one who takes the trouble to find out exactly what his customers want . . . and gives it to them. And that is where you can benefit by the experience of "The Man Who Knows." H. J. Mayer and his associates have learned to judge accurately the appetite of every locality and know how to mix a formula that suits the local taste. Let us consult with you—in the interest of better products and greater sales. Write us!

Makers of NEVERFAIL—The Perfect Cure

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK. CHICAGO.					
	Mar. 15, 1937.	Mar. 15, 1936.	Mar. 15, 1935.	Mar. 15, 1937.	Mar. 15, 1936.	Mar. 15, 1935.
Beef:						
Porterhouse steak.....	.46	.43	.46	.43	.39	.41
Sirloin steak.....	.36	.36	.40	.36	.32	.36
Round steak.....	.36	.35	.38	.32	.29	.31
Rib roast, 1st 6 ribs.....	.30	.30	.33	.30	.26	.29
Chuck roast.....	.23	.24	.25	.22	.21	.23
Plate beef.....	.18	.16	.17	.14	.13	.14
Lamb:						
Legs.....	.26	.26	.27	.27	.25	.26
Loin chops.....	.38	.38	.39	.40	.35	.38
Rib chops.....	.32	.32	.34	.36	.30	.32
Stewing.....	.12	.12	.13	.14	.13	.15
Pork:						
Chops, center cuts.....	.33	.33	.33	.33	.32	.35
Bacon, strips.....	.35	.39	.34	.35	.37	.33
Bacon, sliced.....	.40	.42	.39	.41	.43	.39
Hams, whole.....	.50	.52	.27	.27	.28	.24
Picnics, smoked.....	.21	.22	.20	.21	.21	.19
Lard.....	.18	.19	.19	.17	.15	.18
Veal:						
Cutlets.....	.42	.44	.43	.38	.36	.36
Loin chops.....	.33	.35	.35	.31	.27	.30
Rib chops.....	.28	.31	.31	.29	.24	.27
Stewing (breast).....	.15	.16	.17	.15	.13	.15

PRODUCE MARKETS

BUTTER.		
	Chicago.	New York.
Creamery (92 score).....	@34	34 1/2 @35
Creamery (90-91 score).....	32 1/2 @32 1/2	@34 1/2
Creamery firsts (88-89 score).....	32 1/2 @32 1/2	@33 1/2
EGGS.		
Extra firsts.....	23 1/2 @23 1/2	
Firsts, fresh.....	22 1/2 @23	23 1/2 @23 1/2
Standards.....		24 1/2 @25
LIVE POULTRY.		
Fowls.....	10 @20	15 @20
Broilers.....	21 @26 1/2	
Fryers.....	26 @26 1/2	13 @18
Capon.....	18 @28	20 @28
Turkeys.....	15 @21	17 @25
Ducks.....	18 @22 1/2	11 @14
Geese.....	12 @17	10 @13
DRESSED POULTRY.		
Chickens, 31-42, frozen.....	20 1/2 @21	21 1/2 @22
Chickens, 43-54, frozen.....	22 @23	23 @24
Chickens, 55 & up, frozen.....	24 @25 1/2	25 @25 1/2
Fowls, 51-47, fresh.....	17 @21 1/2	18 @22 1/2
48-50, fresh.....	23 @23 1/2	24 @24 1/2
60 and up, fresh.....	23 1/2 @24	22 1/2 @25
Turkeys, frozen.....	20 @23 1/2	21 1/2 @26
Ducks, frozen.....	@18	

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended March 25, 1937:

	Mar. 19.	20.	22.	23.	24.	25.
Chicago.....	35 1/2	36	36 1/2	36	36 1/2	36 1/2
N. Y.....	36 1/2	36 1/2	36 1/2	37	37 1/2	37 1/2
Boston.....	36 1/2	37	37	37 1/2	37 1/2	38
Phila.....	36 1/2	37	37	37 1/2	37 1/2	38
San Fran.....	40	40	39	39 1/2	40	40

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

35 1/2—35 1/2—35 1/2—35 1/2—36 36

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1,—1937.	1936.
Chicago.....	29,117	34,003	37,900	521,527	629,014
N. Y.....	41,300	36,246	53,284	645,385	739,258
Boston.....	14,862	16,848	16,737	247,991	252,063
Phila.....	20,387	17,563	20,673	233,178	247,978
Total.....	105,666	104,660	128,544	1,648,081	1,868,313

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	Mar. 25.	Mar. 25.	Mar. 26.	last year
Chicago.....		32,710	663,957	1,013,311
New York.....	129,204	114,479	1,448,640	2,760,491
Boston.....		27,456	100,637	227,939
Phila.....	7,880	24,209	98,553	140,544
Total.....	136,584	198,854	2,311,787	4,142,285

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on April 1, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.:				
Choice.....	\$17.00@18.50			
Good.....	15.00@17.00		\$14.50@17.00	
Medium.....	13.50@15.00		13.50@14.50	
Common (plain).....	12.00@13.50		12.00@13.50	
STEERS, 500-600 lbs.:				
Prime.....	19.00@20.00		20.00@21.00	
Choice.....	17.00@18.50		18.00@20.00	
Good.....	15.00@17.00		15.00@17.50	\$16.00@17.00
Medium.....	13.50@15.00		13.50@15.00	14.50@16.00
Common (plain).....	12.00@13.50		12.00@13.00	
STEERS, 600-700 lbs.:				
Prime.....			19.50@21.00	
Choice.....	15.00@17.50		18.00@19.50	18.00@19.50
Good.....	15.00@18.00		15.00@18.00	16.00@17.50
Medium.....	13.50@15.00	\$13.50@15.00	13.50@15.00	14.50@16.00
STEERS, 700 lbs. up.:				
Prime.....			20.00@21.00	
Choice.....	18.50@19.50	18.00@19.50	18.50@20.00	18.00@19.50
Good.....	15.00@18.50	15.00@18.00	15.50@18.00	16.00@17.50
COWS:				
Good.....	12.00@13.00	12.50@13.50	12.50@13.50	13.00@14.50
Medium.....	11.00@12.00	11.50@12.50	11.50@12.50	12.00@13.00
Common (plain).....	10.00@11.00	10.50@11.50	10.50@11.50	11.00@12.00
Fresh Veal:				
VEAL:				
Choice.....	13.50@14.50	15.00@16.50	15.00@16.00	15.00@16.00
Good.....	12.50@13.50	13.00@15.00	13.00@15.00	13.00@13.00
Medium.....	11.00@12.50	11.50@13.00	11.00@13.00	11.00@13.00
Common (plain).....	10.00@11.00	10.00@11.50	10.00@11.00	10.00@11.00
Fresh Lamb and Mutton:				
LAMBS, 33 lbs. down:				
Choice.....	19.00@20.00	21.00@22.00	19.50@20.00	21.00@22.00
Good.....	18.00@19.00	19.50@21.00	18.00@19.50	20.00@21.00
Medium.....	17.00@18.00	18.00@19.00	16.50@18.00	19.00@20.00
Common (plain).....	16.00@17.00	17.00@18.00	15.00@16.50	
LAMBS, 39-45 lbs.:				
Choice.....	18.50@19.50	20.00@21.00	18.50@19.50	21.00@22.00
Good.....	17.50@18.50	19.00@20.00	17.50@18.50	20.00@21.00
Medium.....	16.50@17.50	18.00@19.00	16.00@17.50	19.00@20.00
LAMBS, 46-55 lbs.:				
Choice.....	18.50@19.50	19.00@20.00	18.00@19.00	20.50@21.00
Good.....	18.00@19.00	18.00@19.00	17.00@18.00	20.00@20.50
MUTTON, Ewe, 70 lbs. down:				
Good.....	11.50@12.50	11.50@12.50	10.50@11.50	12.00@13.00
Medium.....	10.50@11.50	10.50@11.50	9.00@10.50	10.00@11.00
Common (plain).....	9.00@10.50	9.00@10.50	8.00@9.00	9.00@10.00
Fresh Pork Outs:				
LOINS:				
8-10 lbs. av.....	19.00@20.50	21.00@21.50	19.50@21.00	21.00@22.50
10-12 lbs. av.....	18.00@19.50	20.00@21.00	19.00@20.50	20.50@22.00
12-15 lbs. av.....	17.00@18.50	19.00@20.00	18.00@19.00	19.50@20.50
16-22 lbs. av.....	16.50@17.50			
SHOULDERS, N. Y. Style, skinned:				
8-12 lbs. av.....	14.50@15.50		16.00@17.00	16.00@17.00
PICNICS:				
6-8 lbs. av.....		15.00@15.50		
BUTTS, Boston Style:				
4-8 lbs. av.....	17.50@19.00		18.00@20.00	20.00@21.00
SPARE RIBS:				
Half Sheets.....	12.50@13.50			
TRIMMINGS:				
Regular.....	12.00@12.50			

*Includes heifers, 450 lbs. down, at Chicago.

*Includes "skin on" at New York and Chicago.

NEWS OF THE RETAILERS

A new meat market will open soon at 849 Amsterdam ave., Bronx, New York, N. Y.

Jerry Lombardi, well-known meat dealer of the Bronx, New York, is opening his third meat market.

J. T. Eager, Potter, Neb., will open meat market there.

Walter J. Lambrecht has opened meat market at 1916 W. Lincoln ave., Milwaukee, Wis.

J. B. Schaller has purchased meat business of Jakel Brothers, 2107 Sunset, Los Angeles, Cal.

The New Market has been opened in Tillamook, Ore., under management of Sollie Smith.

BANKRUPTCY SALE

*of Valuable, Long-established Packing Plant Now in Operation, with
Real Estate, Machinery, Equipment, Inventories, Accounts Receivable,
Trade Marks, Etc., of THE N. AUTH PROVISION COMPANY,
Washington, D. C. (Established 1877).*

Pursuant to an order entered by the District Court of the United States for the District of Columbia on March 5, 1937, in bankruptcy proceedings No. 3426, the undersigned, F. Kenneth Taylor, trustee in bankruptcy, will offer for sale at public auction as a going concern at premises 623 D St. S.W., Washington, D. C., on MONDAY, THE NINETEENTH DAY OF APRIL 1937, AT TWO O'CLOCK P.M., all of the assets of the N. Auth Provision Company, now in operation as a going concern by the undersigned as trustee in bankruptcy, more particularly described as follows:

A. That real property in the District of Columbia known as Lots 12, 13, 14, 800, 801, 802, 803, 804, 806, 808, 809, 810 and 811 in Square 464, being the entire triangular square bounded by Virginia Ave., D St., Seventh St., and U. S. Reservation No. 115 on Sixth St. S.W., Washington, D. C., except the northwest corner thereof known as Lot 805 and the alley separating said lot from the remaining property, containing in all approximately 36,797 square feet together with seven buildings located thereon and used in the company's business.

B. Certain land located in Arlington County, Virginia, improved by a brick warehouse, and containing approximately 105,000 square feet, said land being more particularly described as follows: Located on Columbia pike, near Jefferson Davis Highway, described as follows: Beginning at a set granite stone in the north line of Columbia pike at the southeast corner of the property belonging to the Capitol Refining Company, thence with the east line of said property north 19° 06' west 409.67 feet to a set stone; thence still with said property north 13° 53' west 117.5 feet to an iron pipe in the south line of the Virginia Brick Company's property; thence with said brick company's south line north 87° 52' east 206.62 feet to a point; thence departing from said brick company's line south 15° 39' east 565.35 feet to a point in the north line of Columbia pike; thence with the north line of said pike north 79° 44' west 200 feet to the beginning.

C. Fixed personal property, fixtures, machinery, apparatus and paraphernalia of trade contained in the premises of the N. Auth Provision Company on August 23, 1934, and used by it in the operation of its packing plant, including sausage-making machinery and apparatus, smoke houses, piping, boilers, refrigerating machinery, fire prevention and extinguishing apparatus, electric lighting machinery and fixtures, freight elevators, scales, office furniture and fixtures, trucks and salesmen's automobiles.

(Note: The foregoing property referred to in subparagraphs A, B and C, supra, are to be

offered for sale subject to the lien of a certain deed of trust dated August 23, 1934, from the N. Auth Provision Company to Robert G. Timberlake and Selig C. Brez, Trustees, securing certain notes outstanding in the aggregate principal sum of \$252,814.16, bearing interest at 3% per annum, and principal thereof being payable as follows: 10% thereof on or before two years after date of trust; 10% thereof on or before three, four, five, six, seven and eight years, respectively, after date of trust; 15% thereof on or before nine and ten years after date of trust; subject also to overdue installments of principal in the amount of \$25,281.42 due thereon on August 23, 1936; subject also to interest on said entire principal sum at the rate of 3% per annum accrued since February 23, 1936; subject also to all overdue and unpaid real estate taxes the aforesaid deed of trust being recorded among the land records of the District of Columbia in Liber 6866 at folio I, and among the land records of Arlington County, Virginia, in Deed Book 385 at folio 591).

Additional Machinery, Equipment, Automobile Trucks, Inventories, Notes and Accounts Receivable, Trade Marks, Etc., Free and Clear of Liens.

D. Certain machinery and equipment purchased after August 23, 1934, at a cost of \$18,477.56, described as follows: Rebuilt Clipping Machine; 1 Toledo Scale No. 286475; 50 Beef Pans; 2 No. 3002 Scales; 1 No. 44 Scale Pan; 1 Lard Wrencher, 10 gal.; 1 150-lb. Hanging Spring Scale; 1 Toledo Scale No. 636374; 1 Hand Truck, Body and Frame; 2 Toledo Scales Nos. 644372 and 644373; 3 No. 30 Electrical Sausage Brander; 2 No. 94 Electrical Sausage Brander; 1 Alexander Work Slicer; 1 Adelman Stuffer; 2 No. 30 Electrical Sausage Brander; 8 No. 4 Galvanized Sausage Tubs; 4 Reversible Meat Blocks; 1 No. 254 Explosion-proof Fan; 1 Gas Mask; Rebuilding 1 No. 115 Linking Machines; 1 10" Hog Splitter; 6 Hand Trucks; 1 Set of Knives No. 465 Cutter; 1 No. 377 Carrick Furnace Regulator; 100 No. 610 New Style Ham Containers; 18 Steel Stuffing Tubes; 1 Set Armstrong Pipe Dies; 2 Armoured Thermometers; 1 No. 610 Ham Press; 1 No. 4 Big Boy Electrical Brine Pump; 1 Suspension Scale; 1 Tube Condenser 24"x16"; 1 Ray Oil Burner; 1 Direct-Drive, Automatic-Controlled York Compressor.

E. Certain miscellaneous office furniture and

fixtures purchased since August 23, 1934, at a cost of \$451.00.

F. Certain miscellaneous machinery and equipment located in markets operated by the company at Arcade Market, 14th and Park Rd. N.W.; Northern Market, 7th and O Sts. N.W., and Eastern Market, 7th and C Sts. S.E.

G. The following automobile and delivery equipment purchased since August 23, 1934, at a cost of \$13,225.19: 2 Motor Cycles; 24 Delivery Baskets; 10 1936 model International 1½-ton Trucks with special bodies.

H. Inventories of merchandise, boxes, etc., used in the operation of the business, having a book value of approximately \$39,000.

I. Notes and accounts receivable aggregating approximately \$38,000.

J. Trade marks, trade names and other intangible assets in the nature of good will and going concern value of indeterminate valuation.

All of the above property will be offered for sale as an entirety and as a going concern. The highest bid therefor will be recorded. Immediately thereafter the units referred to in subparagraphs D., E., F., G., and H., above will be offered for sale separately and the highest bid for each of said units will be recorded. The undersigned trustee will thereupon elect whether or not to accept the highest offer for the property as a going concern or, in the alternative, the highest separate offers for the several units and will sell the property accordingly, subject, however, to final confirmation by the court.

TERMS OF SALE: All cash, to be paid within forty-eight hours after notification that sale has been confirmed by the court. The following deposits will be required of successful bidders at the time of sale payable in cash or by certified check drawn to the order of F. Kenneth Taylor, trustee: For the entire property as a going concern, \$5,000; for unit D., \$1,000; for unit E., \$100; for unit F., \$100; for unit G., \$1,000; for unit H., \$1,000. Upon failure of any purchaser to comply with the terms of sale, the court may declare his deposit forfeited and direct the property to be resold at the risk and cost of the defaulting purchaser.

On April 23, 1937 at TEN O'CLOCK A.M., the sale will be reported to the judge holding motions court in the District Court of the United States for the District of Columbia for final action thereon as to which all interested parties hereby take notice.

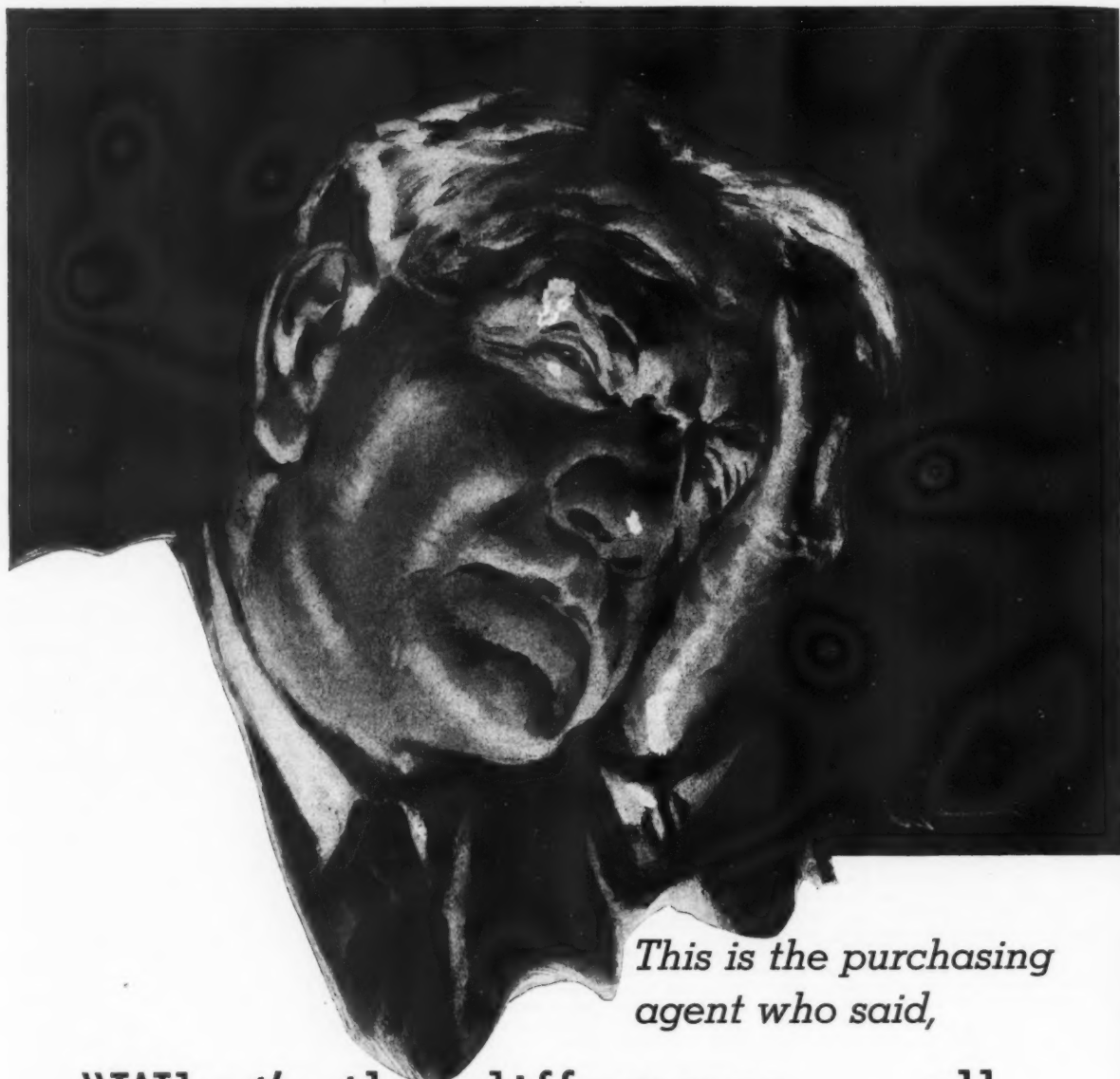
Further detailed information respecting the above property is available at the office of the undersigned, 623 D St. S.W., Washington, D. C., and will be announced at the time of sale. The property may be inspected at any time prior to the sale during business hours.

F. KENNETH TAYLOR

Trustee in Bankruptcy of
N. Auth Provision Company

EDMUND D. CAMPBELL

822 Southern Building
Washington, D. C.
Attorney for Trustee



*This is the purchasing
agent who said,*

**"What's the difference . . . all
meat wraps are alike . . ."**

until he discovered the "might have been" savings with

RHINELANDER



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The National Provisioner

FOREIGN HAM Imports Show 500 Per Cent INCREASE

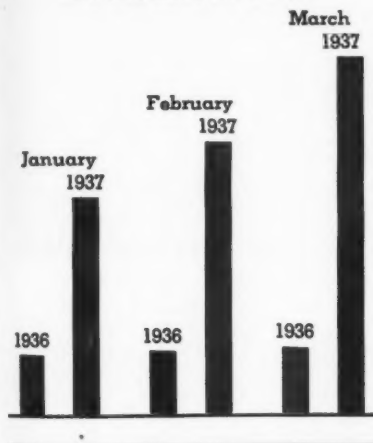
POPULARITY of Polish hams, based on their quality, is a factor that must be recognized by American packers and livestock producers. Some packers have recognized this situation, as indicated by development of hams—both canned and smoked—which meet this competition.

So popular have the Polish hams become on the American market that other countries have entered the field—notably Denmark, Germany, Holland, Lithuania, Estonia, Czechoslovakia and Hungary. Most of these countries' products have not equalled the Polish product in quality, however.

Rapid rise in receipts is shown not only for each month of 1937 over the previous month, but also over the same month a year earlier. These increases have been evident not only in hams coming from Poland, but in the entry of many other European countries into competition for this trade in the United States.

HAM IMPORTS

Jan., Feb., March, 1936 and 1937



Imports of foreign hams in March at New York, as reported to THE NATIONAL PROVISIONER, totaled over 4¼ million pounds. By countries these figures compared for March, 1937, and March, 1936, are as follows:

	Mar., 1937, lbs.	Mar., 1936, lbs.
Poland	3,476,773	787,515
Lithuania	28,880	1,635
Holland	290,089
Czechoslovakia	25,596
Denmark	116,447	15,327
Estonia	56,184	55,384
Germany	61,792
Hungary	175,071	24,082
Total	4,230,734	883,943

Imports of hams in tins at New York during each of the first three months of 1937, compared with the same months of 1936, were as follows:

	1937, lbs.	1936, lbs.
January	2,576,183	709,553
February	3,227,606	733,653
March	4,230,734	883,943
Total, 3 months	10,034,473	2,327,149

Old Age Tax Returns

MANY small firms may be in danger of penalties by not filing their federal social security tax returns on form SS-1 for the month of January, according to a recent announcement by the U. S. Bureau of Internal Revenue. Returns were due on or before March 1, and should include amount of employers' tax and amount of employees' tax applicable to wages paid during January. The return on SS-1 for February was due on March 31.

It is believed that some small employers may be confusing the excise tax on employers of eight or more persons in connection with unemployment compensation, and the employer-employee taxes for old age security. The latter taxes apply when there are one or more employees, and returns must be made monthly on form SS-1.

Penalties for Late Filing

The bureau states that while the first return on form SS-1 was past due, employers will not be penalized for the late filing of this return, provided it is filed without further delay and reasonable cause is shown for failure to send it on time. Otherwise, the employer must pay a penalty equal to 5 per cent of the taxes due with the return, if the return is not more than 30 days late. For each additional 30 days' delinquency an additional 5 per cent penalty is incurred, with a maximum penalty of 25 per cent of the taxes. This penalty is in addition to interest at 6 per cent a year.

Copies of SS-1 return forms may be obtained from any local office of the U. S. Internal Revenue Bureau, where returns should be filed and taxes paid. Monthly returns must be filed, irrespective of whether the employer or his employees have received their account numbers from the Social Security Board.

Returns for the federal unemployment compensation excise tax of 1 per cent on 1936 payrolls were due on April 1.

Watch Classified page for good men.

PROCESSING TAX CHISELERS

Further developments occurred this week in connection with AAA processing taxes when the AAA adjustment administration issued a warning against persons reported to be misrepresenting themselves as AAA agents and collecting fees for taking "claims for processing taxes paid out by consumers" under the adjustment programs of 1933, 1934 and 1935. J. B. Hutson, assistant administrator of the AAA, said they have no agents of this type working for them anywhere.

"If the facts as reported are correct," Mr. Hutson said, "the men are obtaining money through false representations. Farmers and others should be on guard against such persons."

Various handlers and dealers claimed a share of processing tax refunds as theirs following invalidation of the AAA, but were generally unsuccessful in securing recognition of their claims. Some refunds have been handed on to bakers by wheat processors, but so far as is known nothing has been distributed to consumers. The administration had held, in sponsoring the "windfall" tax, that processing taxes were passed on by processors to producers or consumers.

PARTNERSHIP FOR EMPLOYEES

Two hundred employees are now partners in the Union Packing Co., a retail meat chain in New Jersey and New York, and will be paid a dividend each month based on the firm's profits. Employees estimated that their monthly dividends would range from \$5 to \$20 for meat cutters and \$18 to \$75 for managers of the 50 stores. Officers of the company predicted that employees would be anxious to cut down operating expenses, would sell more and would be more contented. They declared the firm has never had any labor difficulties, and that the partnership idea "might prove a way out for the rest of the country." Joseph Gross is president of the chain.

MAY BUY FISH FOR RELIEF

A bill authorizing the Federal Surplus Commodities Corp. to relieve the fish surplus piling up in cold storage throughout the country was recently enacted by Congress. About \$2,000,000 would be available for purchase of such surplus supplies and the fish would be distributed to various relief and welfare agencies. It is reported that the FSCC has completed plans that call for introduction of such sea food in inland sections of the United States, where there is some prejudice against it, in the form of filets of guaranteed freshness. It is believed that such a course may lay the foundation for eventual commercial penetration, with effect on the meat trade.

LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, April 1, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$ 8.50@ 9.90	\$ 9.10@ 9.75	\$ 8.75@ 9.60	\$ 8.75@ 9.60	\$ 8.60@ 9.40
Medium	8.00@ 9.25	8.35@ 9.50	8.25@ 9.30	8.00@ 9.25	8.00@ 9.30
Lt. wt., 160-180 lbs.,					
Good-choice	9.25@ 10.05	9.60@ 10.15	9.30@ 9.90	9.25@ 9.85	9.20@ 9.65
Medium	8.50@ 9.50	8.90@ 10.00	8.60@ 9.60	8.50@ 9.50	9.00@ 9.55
Lt. wt., 180-200 lbs.,					
Good-choice	9.50@ 10.20	10.10@ 10.20	9.60@ 10.05	9.50@ 9.95	9.55@ 9.80
Medium	8.75@ 9.75	9.50@ 10.05	9.10@ 9.75	9.00@ 9.65	9.25@ 9.75
Med. wt.,					
200-220 lbs., gd.-ch.	9.75@ 10.25	10.10@ 10.20	9.75@ 10.00	9.65@ 10.00	9.75@ 9.85
220-250 lbs., gd.-ch.	9.90@ 10.25	10.10@ 10.20	9.75@ 9.90	9.75@ 10.00	9.80@ 9.90
Hvy. wt.,					
250-290 lbs., gd.-ch.	9.90@ 10.25	10.00@ 10.20	9.75@ 9.90	9.75@ 10.00	9.85@ 9.90
290-350 lbs., gd.-ch.	9.80@ 10.20	9.90@ 10.10	9.75@ 9.90	9.75@ 9.95	9.65@ 9.90
PACKING SOWS:					
275-350 lbs., good	9.60@ 9.80	9.70@ 9.90	9.50 only	9.40@ 9.60	9.30@ 9.50
350-425 lbs., good	9.45@ 9.60	9.00@ 9.50	9.50 only	9.30@ 9.50	9.30@ 9.50
425-550 lbs., good	9.20@ 9.45	9.50@ 9.70	9.40@ 9.50	9.15@ 9.40	9.30@ 9.50
275-550 lbs., medium	8.00@ 9.60	8.00@ 9.60	8.25@ 9.50	8.40@ 9.40	8.75@ 9.30
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	7.75@ 9.00	7.00@ 9.25	7.85@ 9.10	8.25@ 9.00	8.50@ 8.90
Medium	6.75@ 8.50	6.50@ 9.00	7.00@ 8.75	7.50@ 8.75	

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	12.25@ 14.00	11.50@ 13.00	11.75@ 13.50	11.25@ 13.00	11.50@ 13.75
Good	10.00@ 13.50	9.25@ 12.25	9.75@ 12.00	9.50@ 12.00	9.75@ 12.75
Medium	8.00@ 10.00	7.50@ 9.75	7.75@ 9.75	7.50@ 9.50	7.75@ 10.00
Common (plain)	6.50@ 8.25	6.75@ 7.75	6.00@ 8.00	6.25@ 8.00	6.00@ 8.00
STEERS, 900-1100 lbs.,					
Prime	14.75@ 15.75				
Choice	13.50@ 15.00	12.25@ 13.50	12.25@ 14.25	12.00@ 14.25	12.75@ 14.25
Good	10.00@ 13.75	9.75@ 12.50	10.00@ 12.50	9.50@ 12.75	10.00@ 13.00
Medium	8.25@ 10.75	7.75@ 10.25	8.00@ 10.00	8.00@ 10.00	8.00@ 10.50
Common (plain)	7.00@ 8.75	7.00@ 8.00	6.25@ 8.00	6.50@ 8.25	6.50@ 8.25
STEERS, 1100-1300 lbs.,					
Prime	15.25@ 16.25				
Choice	13.75@ 15.25	12.50@ 13.50	12.50@ 14.25	12.75@ 14.50	13.00@ 14.50
Good	11.00@ 14.25	10.25@ 12.50	10.25@ 12.75	10.00@ 13.00	10.50@ 13.00
Medium	8.75@ 11.00	8.00@ 10.50	8.25@ 10.50	8.25@ 10.50	8.25@ 10.50
STEERS, 1300-1500 lbs.,					
Prime	15.25@ 16.25				
Choice	14.00@ 15.25	12.50@ 13.50	13.00@ 14.50	13.00@ 14.50	12.75@ 14.50
Good	11.25@ 14.00	10.50@ 12.50	10.25@ 13.00	10.50@ 13.00	10.25@ 13.00
HEIFERS, 550-750 lbs.,					
Choice	11.50@ 12.50	10.00@ 11.25	10.25@ 11.75	10.25@ 11.50	10.25@ 11.50
Good	9.50@ 11.50	9.00@ 10.00	8.75@ 10.25	8.50@ 10.25	8.50@ 10.50
Common (plain), medium	6.25@ 9.75	6.50@ 9.00	5.50@ 8.75	5.50@ 8.50	5.50@ 8.75
HEIFERS, 750-900 lbs.,					
Good-choice	9.00@ 13.00		8.75@ 12.00	8.50@ 11.50	8.75@ 11.50
Common (plain), medium	6.25@ 9.75		5.50@ 8.75	5.50@ 8.50	5.75@ 8.75
COWS:					
Choice	8.00@ 9.00		7.75@ 8.50		
Good	7.00@ 8.00	6.50@ 7.75	6.25@ 7.75	6.75@ 7.75	6.50@ 7.75
Common (plain), medium	5.50@ 7.00	5.25@ 6.50	5.00@ 6.25	5.25@ 6.75	5.25@ 6.50
Low cutter-cutter	4.00@ 5.50	3.50@ 5.25	3.50@ 5.25	3.50@ 5.25	3.75@ 5.25
BULLS (Yearlings excluded):					
Good (beef)	6.50@ 7.25	6.50@ 7.00	6.00@ 6.50	6.00@ 6.25	6.00@ 6.50
Cutter, com. (plain), med.	5.50@ 6.65	4.75@ 6.50	4.50@ 6.00	4.75@ 6.00	4.50@ 6.25
VEALERS:					
Good-choice	8.00@ 10.50	9.00@ 10.25	8.00@ 10.00	8.00@ 10.00	7.50@ 9.00
Medium	7.00@ 8.00	7.50@ 9.00	6.00@ 8.00	6.00@ 8.00	6.50@ 7.50
Cull-common (plain)	5.50@ 7.00	4.50@ 7.50	4.50@ 6.00	4.50@ 6.00	4.50@ 6.50
CALVES, 250-500 lbs.,					
Good-choice	6.00@ 8.00	6.75@ 9.50	6.00@ 9.00	6.50@ 9.00	6.50@ 8.50
Common (plain), medium	4.50@ 6.00	4.75@ 6.75	4.00@ 6.00	4.50@ 6.50	4.50@ 6.50

Slaughter Lambs and Sheep:

LAMBS:					
Choice	12.25@ 12.50	12.25@ 12.75	12.00@ 12.35	12.00@ 12.55	11.75@ 12.25
Good	12.00@ 12.25	11.75@ 12.25	11.25@ 12.00	11.25@ 12.00	11.25@ 11.75
Medium	11.25@ 12.00	10.75@ 11.75	10.75@ 11.25	10.25@ 11.25	10.50@ 11.25
Common (plain)	10.50@ 11.25	9.50@ 10.75	9.75@ 10.75	9.00@ 10.25	9.00@ 10.25
EWES:					
Choice	6.00@ 7.00	6.00@ 7.25	5.75@ 6.75	5.75@ 7.00	5.50@ 7.00
Common (plain), medium	3.75@ 6.00	4.00@ 6.00	3.25@ 6.75	3.50@ 5.75	3.50@ 5.50

*Spring lambs at Kansas City were quoted at \$12.25@12.75 for choice; \$11.50@12.25 for good and \$10.25@11.50 for medium.

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., April 1, 1937—At 22 concentration points and 9 packing plants in Iowa and Minnesota, undertone of hog trade was slow most of week despite light marketings. Compared with last week's close, butcher hogs all weights were mostly 20c lower; spots 25@30c off; packing sows 15@30c lower. Current prices good to choice 200 to 290 lbs. hogs off truck at plants and stations, mostly \$9.75@9.90; long hauls \$10.00 at plants; rail loads around \$10.15; first hand dealer bids down to \$9.65, or slightly lower; 180 to 200 lb. and 290 to 350 lb. hogs, mostly \$9.60@9.80 off truck; mixed grades 160 to 180 lb., \$8.55@9.55; few light lights \$7.80 @8.55; packing sows, \$9.25@9.40, few \$9.50 in truck lots.

Receipts week ended April 1, 1937.

	This week.	Last week.
Friday, March 26	25,900	20,700
Saturday, March 27	20,500	21,500
Monday, March 29	31,300	30,800
Tuesday, March 30	10,300	11,700
Wednesday, March 31	11,500	12,400
Thursday, April 1	9,300	5,100

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended March 25.	Last week.	Same week 1936.
Toronto	\$ 9.00	\$ 8.00	\$ 6.50
Montreal	7.50	7.75	6.25
Winnipeg	8.00	8.00	5.50
Calgary	8.00	8.00	5.00
Edmonton	7.50	7.50	4.50
Prince Albert	6.00	4.00	4.25
Moose Jaw	6.35	6.25	6.00
Saskatoon	6.50	6.00	4.25

VEAL CALVES.

Toronto	\$10.50	\$10.00	\$ 9.50
Montreal	8.00	8.00	7.50
Winnipeg	7.00	7.00	7.00
Calgary	8.00	8.00	6.00
Edmonton	7.50	7.50	5.50
Prince Albert	4.00	4.00	4.00
Moose Jaw	6.00	6.00	6.00
Saskatoon	6.00	6.00	6.00

BACON HOGS.

Toronto	\$ 9.00	\$ 8.75	\$ 8.65
Montreal (1)	9.00	8.90	9.00
Winnipeg (1)	8.25	8.15	8.50
Calgary	7.90	7.65	7.75
Edmonton	7.80	7.70	7.75
Prince Albert	8.00	7.90	8.00
Moose Jaw	8.00	7.75	8.25
Saskatoon	8.00	7.90	7.90

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$10.00	\$10.00	\$ 9.25
Montreal	9.50	9.25	8.50
Winnipeg	7.50	8.50	8.00
Calgary	7.75	7.75	7.00
Edmonton	6.75	8.40	7.25
Prince Albert	8.00	8.00	6.75
Moose Jaw	8.00	8.00	6.75
Saskatoon	7.00	7.00	6.75

*Spring lambs \$6 to \$12 each.

*Spring lambs \$6 to \$10 each.

Watch "Wanted" page for bargains.

The National Provisioner

RECEIPTS AT CHIEF CENTERS

Week ended March 27, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended March 27..	162,000	232,000	222,000
Previous week	158,000	243,000	230,000
1936	196,000	309,000	274,000
1935	139,000	258,000	327,000
1934	179,000	441,000	259,000

At 11 markets:	Hogs.
Week ended March 27..	224,000
Previous week	274,000
1936	248,000
1935	214,000
1934	390,000
1933	386,000
1932	371,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended March 27..	107,000	169,000	132,000
Previous week	127,000	217,000	154,000
1936	142,000	212,000	184,000
1935	100,000	181,000	239,000
1934	136,000	332,000	186,000
1933	117,000	302,000	223,000
1932	118,000	318,000	210,000

U. S. INSPECTED HOG KILL

At 8 points week ended March 26, 1937:

	Week ended Mar. 26.	Prev. week.	Cor. week, 1936.
Chicago	71,331	80,866	57,737
Kansas City, Kansas.....	15,063	23,504	30,710
Omaha	15,178	21,373	26,614
St. Louis & East St. Louis	61,269	50,283	42,577
St. Joseph	9,905	12,935	21,365
St. Joseph	9,126	12,730	11,507
St. Paul	20,534	27,470	17,341
N. Y., Newark and J. C.	38,852	45,516	42,691
Total	242,288	274,447	250,542

PACIFIC COAST LIVESTOCK

Receipts during the five days ended March 26, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,622	1,073	1,943	879
San Francisco	1,400	45	690	1,040
Portland	2,900	265	3,750	3,325

DIRECTS—Los Angeles: Cattle, 92 cars; hogs, 104 cars; sheep, 25 cars. San Francisco: Cattle, 200 head; calves, 75 head; hogs, 1,125 head; sheep, 2,360 head.

NEW YORK LIVE STOCK

Receipts week of March 27, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,617	8,523	4,677	17,780
Central Union	1,644	1,972	7,824
New York	320	3,839	17,787	7,889
Total	6,581	14,334	22,464	33,493
Last week	7,909	13,324	23,350	43,655
Two weeks ago.....	6,851	12,478	23,322	47,689

LIVESTOCK COOPERATIVE

Nearly 8 million head of livestock were handled by the National Live Stock Marketing Association during 1936, according to its recent annual report. Said to be the largest livestock cooperative organization in the world, with selling units at more than 30 market places, the association handled during

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending March 27, 1937.....	7,407½	2,030	2,227
Week previous	9,421½	2,247	2,274
Same week year ago.....	7,907	2,142	2,391
COWS, carcass			
Week ending March 27, 1937.....	1,604	1,561	2,750
Week previous	1,553	1,298	2,822
Same week year ago.....	1,786	961	1,937
BULLS, carcass			
Week ending March 27, 1937.....	335%	389	71
Week previous	227	421	52
Same week year ago.....	245%	340	38
VEAL, carcass			
Week ending March 27, 1937.....	15,795	1,957	880
Week previous	15,708	2,422	878
Same week year ago.....	14,731	1,845	605
LAMB, carcass			
Week ending March 27, 1937.....	40,744	11,452	12,284
Week previous	30,188	14,587	12,255
Same week year ago.....	39,213	10,533	15,781
MUTTON, carcass			
Week ending March 27, 1937.....	1,195	252	1,072
Week previous	1,621	252	1,124
Same week year ago.....	1,943	1,269	489
PORK CUTS, lbs.			
Week ending March 27, 1937.....	1,613,535	417,965	237,416
Week previous	2,136,542	423,680	420,319
Same week year ago.....	1,522,196	294,657	247,139
BEEF CUTS, lbs.			
Week ending March 27, 1937.....	362,764
Week previous	324,483
Same week year ago.....	327,512

LOCAL SLAUGHTERS

CATTLE, head	Week ending March 27, 1937.....	9,481	2,141
	Week previous	9,510	2,031
	Same week year ago.....	8,126	2,352
CALVES, head	Week ending March 27, 1937.....	15,880	3,852
	Week previous	13,376	3,160
	Same week year ago.....	14,724	2,991
HOGS, head	Week ending March 27, 1937.....	39,561	17,354
	Week previous	44,042	18,035
	Same week year ago.....	42,596	17,144
SHEEP, head	Week ending March 27, 1937.....	48,105	4,009
	Week previous	49,653	3,711
	Same week year ago.....	63,088	4,150

LIVE STOCK BUYERS

Hogs • Calves • Lambs

I. DUFFEY & SON CO.
LAGRO, INDIANA

Order Buyers

HOGS and CATTLE

ARTHUR KNAPP & SONS

Office Phone: East 7926 - In the Alley: East 2443
National Stock Yards . . . Illinois

LIVE STOCK BUYER

HOGS a Specialty

H. L. SPARKS & CO.

National Stock Yards, Illinois Telephone: Bridge 6261 or L.D. 518
Springfield, Mo. Telephone 3339



KENNETT-MURRAY

Livestock Buying Service

THE KEY TO SATISFACTION

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

the past year 1,287,383 cattle, 519,589 calves, 2,923,168 hogs and 2,945,456 sheep, having a total sales value of \$160,813,700.

Marketing service to patrons includes buying and selling of live stock through cooperative agencies; a loan service to feeders; market news and information; research and transportation service; and representation in legislative matters affecting livestock production and marketing.

Vigorous opposition has been maintained by the association to the proposed Argentine sanitary convention, now pending before the foreign relations committee of the U. S. Senate, on the basis that herds and flocks in the United States would be jeopardized by foot-and-mouth disease through the import of meats from "so-called disease-free areas."

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended March 27, 1937.

	CATTLE		
	Week ended Mar. 27.	Prev. week.	Cor. 1936.
Chicago	24,029	28,690	28,860
Kansas City	18,238	17,168	16,816
Omaha	11,870	16,527	17,261
East St. Louis	15,263	14,676	13,025
St. Joseph	4,526	6,050	5,325
St. Paul	5,538	6,642	10,532
Wichita	4,134	5,605	2,570
Fort Worth	5,437	6,465	5,524
Philadelphia	2,141	2,031	2,352
Indianapolis	1,744	2,506	2,373
New York & Jersey City	9,451	9,510	8,126
Oklahoma City	6,899	6,738	5,863
Cincinnati	2,670	3,333	3,511
Denver	4,534	4,489	6,223
St. Paul	10,530	13,506	11,952
Milwaukee	3,475	4,123	3,188
Total	130,538	145,833	143,501

*Cattle and calves.

HOGS			
Chicago	71,331	80,866	57,737
Kansas City	18,063	23,304	30,710
Omaha	13,178	21,373	26,614
East St. Louis	61,269	50,293	42,577
St. Joseph	9,126	12,730	11,507
St. Paul	9,905	12,935	21,365
Wichita	5,218	2,987	5,326
Fort Worth	7,672	10,265	13,163
Philadelphia	17,354	18,033	17,144
Indianapolis	11,370	12,768	5,746
New York & Jersey City	39,581	45,516	42,691
Oklahoma City	5,976	6,146	9,190
Cincinnati	12,376	15,225	12,484
Denver	6,537	6,959	5,488
St. Paul	20,534	27,470	17,341
Milwaukee	7,533	9,493	9,452
Total	317,103	356,326	328,535

SHEEP			
Chicago	32,267	31,995	44,574
Kansas City	22,509	31,004	25,796
Omaha	18,426	24,506	23,012
East St. Louis	9,427	6,301	5,561
St. Joseph	23,037	23,679	23,183
St. Paul	4,081	7,224	16,972
Wichita	1,420	1,751	5,977
Fort Worth	20,550	17,977	5,096
Philadelphia	4,009	8,711	4,159
Indianapolis	1,368	1,178	2,746
New York & Jersey City	48,105	49,653	63,088
Oklahoma City	1,970	4,770	1,783
Cincinnati	1,125	739	3,819
Denver	8,236	8,245	6,225
St. Paul	3,209	5,609	5,569
Milwaukee	1,080	1,180	943
Total	200,817	219,524	237,934

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 26,272 cattle, 6,581 calves, 30,317 hogs and 24,737 sheep.

MEAT INSPECTED IN FEBRUARY

Meat and meat food products prepared under federal inspection during February, 1937.

	Feb., 1937.
	lbs.
Meat placed in cure:	
Beef	8,902,577
Pork	169,576,076
Smoked and/or dried meat:	
Beef	4,377,743
Pork	82,167,455
Bacon sliced	15,023,966
Sausage:	
Fresh finished	8,980,574
Smoked and/or cooked	30,311,147
Dried or semi-dried	8,408,545
Meat loaves, head cheese, chili con carne, jellied products, etc.	7,265,098
Cooked meat:	
Beef	993,838
Pork	8,988,215
Canned meat and meat products:	
Beef	8,203,562
Pork	12,846,577
Sausage	8,296,308
Soup	29,085,428
All other	5,475,531
Lard:	
Rendered	60,206,084
Refined	39,591,734
Oléo stock	9,771,249
Edible tallow	6,000,522
Compound containing animal fat	18,071,757
Oléomargarine containing animal fat	4,028,028
Miscellaneous	4,052,546

MARCH MEAT REVIEW

Moderate advance in prices of most classes of livestock, notwithstanding increased supplies, was a feature of the livestock and meat trade during March, according to the monthly review of the Institute of American Meat Packers. Hog prices declined somewhat during the last few days, however, and were about the same as at the opening of the month.

Although wholesale prices of most cuts of meat, except veal, also advanced moderately during the month, prices at the close were well below peak levels reached in 1935 and 1936. Smoked meats met with better than usual Easter demand and hams in good volume moved into consumption throughout March. Wholesale prices of smoked hams declined moderately, mostly on heavy and medium weights. Lighter averages did not show much change.

March hog marketings were about 11 per cent greater than during the same month in 1936, and 19 per cent fewer than the five-year-average, 1929-1933. Marketings of cattle were slightly smaller than in March a year ago and somewhat greater than during February. The number of sheep and lambs marketed was probably about 10 per cent under March, 1936, and apparently somewhat below February marketings. Calves marketed were about 15 per cent greater than in March, 1936, and considerably greater than in February.

Production of meat and lard during March was slightly greater than during the same month a year ago but about 7 per cent under the five-year-average.

Lard produced during March was slightly smaller than a year ago, but about 44 per cent less than the five-year-average for March. Pork production this year while slightly larger than a year ago was about 15 per cent less than the five-year-average. Beef production was slightly less than a year ago but considerably more than the five-year average.

Consumer purchasing power, as measured by the index of factory payrolls issued by the Bureau of Labor Statistics is considerably above a year earlier. Latest available index, that for February, shows that factory payrolls were about 30 per cent greater than a year ago and about 6 per cent higher than in January. Demand in foreign markets for American pork and pork products showed some improvement.

VETERINARIANS NEEDED

Examination for junior veterinarian in the Bureau of Animal Industry, U. S. Department of Agriculture, has been announced by the U. S. Civil Service Commission, Washington, D. C. Entrance salary is \$2,000 per year. Applications must be on file with the commission not later than April 12, 1937. If the application comes from Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington or Wyoming, the filing date is extended to April 15, 1937.

Application forms with full information can be secured from any first-class post office in the United States or from the U. S. Civil Service Commission, Washington, D. C. Applicants must specify "Junior Veterinarian, \$2,000 a year," in applying for these blanks.

LIVE CATTLE IMPORTS

Imports of live cattle into the United States during January, 1937, were nearly double those of the same month a year ago. Marked increases were apparent in receipts from both Canada and Mexico. Receipts as reported by the U. S. Department of Agriculture were as follows:

	Jan., 1937.	Jan., 1936.
Cattle		
700 lbs. or over:		
Canada	22,068	8,864
Mexico	6,703	2,319
175 to 700 lbs.:		
Canada	1,143	630
Mexico	15,830	8,338
Under 175 lbs.:		
Canada	4,312	884
Mexico	18	161
From other countries	132
Total	50,306	21,410

BUYING HOGS

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PORK PACKING," The National Provisioner's plant handbook, be a good investment for you?

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 27, 1937, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,012	1,991	5,439
Swift & Co.	2,906	1,711	8,141
Morris & Co.	1,362	3,803	3,808
Wilson & Co.	3,357	3,083	4,928
Anglo-Amer. Prov. Co.	653		
G. H. Hammond Co.	1,926		
Shippers	6,888	5,392	9,278
Others	11,046	19,092	5,238

Brennan Packing Co., 558 hogs; Western Packing Co., Inc., 1,099 hogs; Agar Packing Co., 4,910 hogs.

Total: 30,650 cattle; 5,983 calves; 37,816 hogs; 36,922 sheep.

Not including 267 cattle, 339 calves, 29,787 hogs and 4,623 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	1,804	743	987
Cudahy Pkg. Co.	1,899	883	839
Morris & Co.	1,070	283	
Swift & Co.	1,828	1,000	965
Wilson & Co.	1,673	1,043	782
Indpt. Pkg. Co.			220
Kornblum Pkg. Co.			220
Others	4,661	228	2,513

Total: 13,953 cattle, 4,285 hogs, 6,306 sheep.

Not including 14,263 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,141	2,334	2,987
Cudahy Pkg. Co.	3,664	1,975	5,768
Dold Pkg. Co.	657	1,851	
Morris & Co.	940	23	915
Swift & Co.	3,414	1,435	5,240
Others		5,842	

Eagle Pkg. Co., 12 cattle; Grt. Omaha Pkg. Co., 151 cattle; Geo. Hoffman Pkg. Co., 29 cattle; Lewis Pkg. Co., 222 cattle; Omaha Pkg. Co., 145 cattle; John Roth & Sons, 82 cattle; So. Omaha Pkg. Co., 183 cattle; Lincoln Pkg. Co., 456 cattle; Wilson & Co., 97 cattle.

Total: 13,193 cattle and calves; 13,460 hogs; 14,910 sheep.

Not including 120 cattle, 4,511 hogs and 3,756 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,558	1,771	4,189	5,364
Swift & Co.	3,018	2,668	5,514	3,895
Morris & Co.	1,890	383	833	
Hunter Pkg. Co.	1,554	1,240	3,796	567
Heil Pkg. Co.			2,197	
Kry Pkg. Co.			3,940	
Laclede Pkg. Co.			1,962	
Shippers	3,477	3,572	11,739	882
Others	1,916		15,826	

Total: 13,413 cattle, 9,634 calves, 49,999 hogs.

Not including 1,504 cattle, 4,849 calves, 29,725 hogs and 729 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,196	740	3,363	15,530
Armour and Co.	1,428	634	3,246	7,507
Others	1,073	16	609	2,645

Total: 3,697 cattle, 1,390 calves, 7,218 hogs.

Not including 2,715 hogs bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,889	231	3,587	1,645
Armour and Co.	1,512	149	3,586	1,109
Swift & Co.	1,403	140	1,979	1,324
Shippers	1,807	66	2,327	14
Others	226	12	46	3

Total: 6,877 cattle, 598 calves, 11,525 hogs.

Not including 2,283 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,574	1,333	1,489	1,409
Dold Pkg. Co.	646	75	947	9
Wichita D. B. Co.	33			
Dunn-Ostertag	121			
Fred W. Dold	116		416	2
Snodgrass Pkg. Co.	49		83	
So. West Beef Co.	25			
Keefe Pkg. Co.	161			

Total: 2,725 cattle, 1,408 calves, 2,935 hogs.

Not including 2,283 hogs bought direct.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,229	1,086	2,307	1,071
Wilson & Co.	2,176	1,169	2,321	899
Others	247	33	779	

Total: 4,652 cattle, 2,288 calves, 5,407 hogs.

Not including 19 cattle and 569 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,421	91	1,391	11,036
Swift & Co.	1,169	144	1,908	11,678
Cudahy Pkg. Co.	858	1,714	1,440	
Others	1,102	336	2,246	409

Total: 4,550 cattle, 734 calves, 6,259 hogs, 24,563 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,876	3,695	5,800	1,119
Cudahy Pkg. Co.	535	1,860		186
M. Rifkin & Son	309	29		
Swift & Company	4,432	5,659	10,280	1,904
United Packing Co.	2,378	298		
J. T. McMillan & Co.		224		
Others	8,993	3,203	21,878	718

Total: 19,524 cattle, 14,968 calves, 37,958 hogs, 2,927 sheep.

Not including 78 cattle, 195 calves, 581 hogs and 201 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,873	7,233	7,387	927
Omaha Pkg. Co., Chi.	102			
Armour and Co., Mil.	874	3,010		
N. Y. B. D. M. Co.	30			
R. Gums & Co.	216	30	110	
Shippers	671	641	42	151
Others				

Total: 3,758 cattle, 11,541 calves, 7,539 hogs, 1,080 sheep.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,402	827	3,728	9,919
Swift & Co.	2,724	1,185	3,488	10,341
City Pkg. Co.	127	160	437	
Blue Bonnet Pkg. Co.	102	59	218	
H. Rosenthal Pkg. Co.	82	32	101	

Total: 5,437 cattle, 2,263 calves, 7,972 hogs, 20,260 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,695	666	10,520	823
Armour and Co.	916	135	2,243	
Hilgemeyer Bros.	8		1,651	
Stumpf Bros.			140	
Meier Pkg. Co.	76	13	304	
Ind. Prov. Co.	43	10	149	
Maass Hartman Co.	48	24		
Wabnitz and Deters.	36	110	176	
Shippers	3,036	2,207	18,236	3,476
Others		790	85	203

Total: 6,668 cattle, 3,310 calves, 32,992 hogs, 4,472 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son		29		82
E. Kahn's Sons	837	465	5,506	61
Lohrey Pkg. Co.	2		293	
R. H. Meyer Pkg. Co.	17		3,724	
J. Schlachter's Son	133	171		10
J. & F. Schroth P. Co.	16		2,794	
J. F. Stegner & Co.	372	278		
Shippers	129	369	3,559	
Others	861	842	503	111

Total: 2,369 cattle, 2,154 calves, 16,379 hogs.

Not including 334 cattle, 70 calves, 480 hogs and 361 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Mar. 27.	Prev. week.	Cor. week.
Chicago	30,650	36,140	37,479
Kansas City	13,953	13,566	13,488
Omaha	13,193	10,577	15,858
East St. Louis	13,413	12,378	13,078
St. Joseph	3,697	5,431	4,981
Sioux City	6,877	8,345	14,531
Oklahoma City	4,652	4,341	4,134
Denver	2,725	2,160	4,751
St. Paul	8,993	15,672	13,288
Milwaukee	3,758	4,705	3,327
Indianapolis	6,668	7,334	7,329
Cincinnati	861	2,951	2,181
Ft. Worth	5,437	6,465	5,524

Total: 119,427 cattle, 140,317 calves, 141,707 hogs.

*Cattle and calves.

HOGS.

	Week ended Mar. 27.	Prev. week.	Cor. week.
Chicago	37,816	42,162	30,309
Kansas City	6,306	5,535	13,528
Omaha	13,460	22,223	32,555
East St. Louis	49,999	51,745	46,898
St. Joseph	7,218	9,476	11,500
Sioux City	11,525	16,642	25,106
Oklahoma City	5,407	5,306	9,190
Wichita	2,935	2,987	4,490
Denver	6,259	6,976	5,217
St. Paul	21,878	26,949	22,034
Milwaukee	7,539	9,561	9,430
Indianapolis	32,992	37,065	29,482
Cincinnati	16,379	17,471	11,918
Ft. Worth	7,972	10,265	13,163

Total: 227,685 hogs, 264,483 sheep.

SHEEP.

	Week ended Mar. 27.	Prev. week.	Cor. week.
Chicago	36,922	32,250	57,638
Kansas City	22,509	31,004	25,766

	1937.	1936.	1935.
Omaha	14,910	20,991	22,637
East St. Louis	10,708	10,112	6,489
St. Joseph	25,082	23,006	26,536
Sioux City	4,095	7,484	18,866
Oklahoma City	1,970	4,770	1,783
Wichita	1,420	1,751	5,977
Denver	24,563	20,638	38,653
St. Paul	718	5,008	5,806
Milwaukee	1,080	1,227	843
Indianapolis	4,472	5,405	4,181
Cincinnati	264	220	279
Ft. Worth	20,260	17,977	5,066

Total: 169,573 cattle, 183,343 hogs, 221,020 sheep.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 22	10,628	1,408	11,433	7,505
Tues., Mar. 23	7,799	2,759	15,773	10,774
Wed., Mar. 24	1,241	12,104	5,891	
Thurs., Mar. 25	3,401	898	7,169	5,145
Fri., Mar. 26	1,599	400	11,324	7,012
Sat., Mar. 27	500	100	7,000	3,000

Total this week: 30,623 cattle, 8,806 calves, 84,964 hogs, 39,327 sheep.

Previous week: 37,047 cattle, 9,485 calves, 89,511 hogs, 38,497 sheep.

Year ago: 39,073 cattle, 7,902 calves, 62,611 hogs, 33,569 sheep.

Two yrs. ago: 27,488 cattle, 9,035 calves, 64,390 hogs, 79,634 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 22	2,000	175	1,709	1,934
Tues., Mar. 23	1,154	324	836	1,165
Wed., Mar. 24	72	72	296	448
Thurs., Mar. 25	1,201	170	547	1,771
Fri., Mar. 26	311	168	1,187	3,960
Sat., Mar. 27	100		100	

Total this week: 6,883 cattle, 900 calves, 5,096 hogs, 9,279 sheep.

Previous week: 9,838 cattle, 1,478 calves, 9,347 hogs, 7,414 sheep.

Year ago: 9,622 cattle, 1,785 calves, 8,468 hogs, 15,087 sheep.

Two years ago: 6,911 cattle, 1,309 calves, 8,010 hogs, 22,342 sheep.

MARCH AND YEAR RECEIPTS.

	1937.	1936.	1937.	1936.
Cattle	140,531	144,697	468,947	451,118
Calves	31,302	31,833	88,177	87,652
Hogs	307,607	245,940	1,192,252	976,922
Sheep	165,528	219,857	626,101	663,102

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Mar. 27.	\$11.00	\$10.25	\$6.75	\$12.25
Previous week	11.05	10.15	7.50	12.65
1936	8.75	10.50	5.50	10.10
1935	10.55	8.95	4.00	8.00
1934	6.15	4.75	3.75	8.95
1933	5.00	3.85	2.25	5.50
1932	6.20	4.15	3.50	7.00
Ave. 1932-1936.	\$ 7.35	\$ 6.35	\$4.00	\$ 7.90



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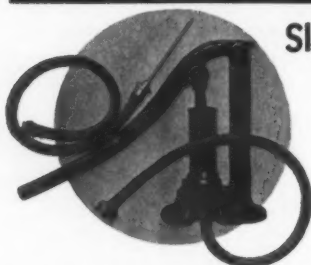
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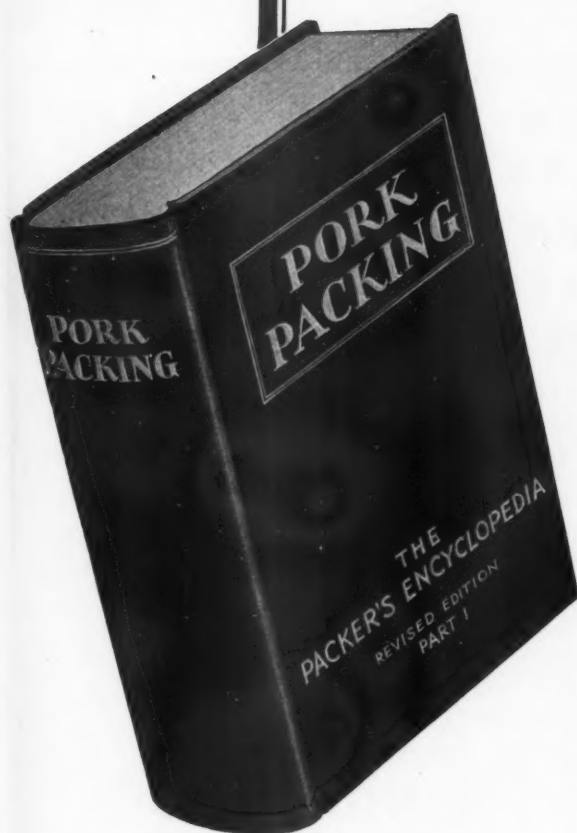
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WHOLESALE FRESH MEATS

Carcass Beef			
	Week ended Mar. 31, 1937.	Cor. week, 1936.	
Prime native steers—			
400-600	22 @ 22 1/2	17 @ 18	
600-800	22 @ 22 1/2	17 @ 18	
800-1000	22 @ 22 1/2	17 @ 18	
Good native steers—			
400-600	19 1/2 @ 20 1/2	14 1/2 @ 15 1/2	
600-800	19 1/2 @ 20 1/2	14 1/2 @ 15 1/2	
800-1000	19 1/2 @ 20 1/2	15 @ 16	
Medium steers—			
400-600	16 @ 17	12 @ 13	
600-800	16 1/2 @ 17	12 1/2 @ 13 1/2	
800-1000	17 1/2 @ 18	13 @ 14	
Heifers, good, 400-600	17 1/2 @ 18	13 @ 13 1/2	
Cows, 400-600	11 1/2 @ 13	9 1/2 @ 11 1/2	
Hind quarters, choice	@ 28 1/2	@ 24	
Fore quarters, choice	@ 16 1/2	@ 14	

Beef Cuts

Steer loins, prime	@ 45	unquoted	
Steer loins, No. 1	@ 43	@ 33	
Steer loins, No. 2	@ 36	@ 26	
Steer short loins, prime	@ 41	@ 47	
Steer short loins, No. 1	@ 39	@ 33	
Steer short loins, No. 2	@ 25	@ 20	
Steer loin ends (hops)	@ 24	@ 19	
Cow loins	@ 27	@ 18	
Cow loin ends (hops)	@ 18	@ 14	
Steer ribs, prime	@ 33	unquoted	
Steer ribs, No. 1	@ 28	@ 23	
Steer ribs, No. 2	@ 25	@ 18	
Cow ribs, No. 1	@ 16	@ 11	
Cow ribs, No. 2	@ 13 1/2	@ 11	
Steer rounds, prime	@ 18 1/2	unquoted	
Steer rounds, No. 1	@ 17 1/2	@ 14	
Steer rounds, No. 2	@ 17	@ 13 1/2	
Steer chucks, prime	@ 15 1/2	unquoted	
Steer chucks, No. 1	@ 15	@ 11 1/2	
Steer chucks, No. 2	@ 14	@ 11	
Cow rounds	@ 13 1/2	@ 12	
Cow chucks	@ 12	@ 9 1/2	
Steer plates	@ 11	@ 10	
Medium plates	@ 11	@ 10	
Briskets, No. 1	@ 15 1/2	@ 14	
Steer navel ends	@ 8 1/2	@ 8	
Cow navel ends	@ 8	@ 7 1/2	
Fore shanks	@ 9	@ 9	
Hind shanks	@ 9	@ 9	
Strip loins, No. 1, bbls.	@ 60	@ 45	
Strip loins, No. 2	@ 50	@ 35	
Sirloin butts, No. 1	@ 30	@ 24	
Sirloin butts, No. 2	@ 23	@ 18	
Beef tenderloins, No. 1	@ 15	@ 10	
Beef tenderloins, No. 2	@ 15	@ 10	
Rump butts	@ 12	@ 13 1/2	
Flank steaks	@ 22	@ 19	
Shoulder clods	@ 13 1/2	@ 13 1/2	
Hanging tenderloins	@ 13 1/2	@ 13 1/2	
Insides, green, 5 @ 8 lbs.	@ 14	@ 15	
Outsides, green, 5 @ 6 lbs.	@ 13 1/2	@ 13	
Knuckles, green, 5 @ 6 lbs.	@ 14 1/2	@ 14	

Beef Products

Brains (per lb.)	@ 8	@ 9	
Hearts	@ 10	@ 9	
Tongues	@ 18	@ 18	
Sweetbreads	@ 18	@ 16	
Or-tail, per lb.	@ 10	@ 10	
Fresh tripe, plain	@ 9	@ 9	
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2	
Livers	@ 18	@ 18	
Kidneys, per lb.	@ 10	@ 10	

Veal

Choice carcasses	@ 15	@ 16	
Good carcasses	@ 12	@ 13	
Good racks	@ 15	@ 14	
Good racks	@ 12	@ 12	
Medium racks	@ 8	@ 10	

Veal Products

Brains, each	@ 11 1/2	@ 12	
Sweetbreads	@ 38	@ 40	
Calf livers	@ 50	@ 40	

Lamb

Choice lambs	@ 20	@ 18	
Medium lambs	@ 19	@ 17	
Choice saddles	@ 24	@ 22	
Medium saddles	@ 22	@ 20	
Choice foers	@ 17	@ 16	
Medium foers	@ 15	@ 14	
Lamb fries, per lb.	@ 30	@ 25	
Lamb tongues, per lb.	@ 15	@ 13	
Lamb kidneys, per lb.	@ 20	@ 20	

Mutton

Heavy sheep	@ 9 1/2	@ 6	
Light sheep	@ 13	@ 9	
Heavy saddles	@ 17	@ 11	
Light saddles	@ 15	@ 11	
Heavy foers	@ 12	@ 9	
Light foers	@ 12	@ 9	
Mutton legs	@ 18	@ 13	
Mutton loins	@ 12	@ 8	
Mutton stew	@ 7	@ 7	
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2	
Sheep heads, each	@ 10	@ 11	

Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	@ 20	20 1/2 @ 21	
Picnics	@ 14	@ 15	
Skinned shoulders	@ 15	@ 16 1/2	
Tenderloins	@ 34	@ 32	
Spare ribs	@ 12	@ 12 1/2	
Back fat	@ 11	@ 11	
Boston butts	@ 18	@ 19	
Boneless butts, cellar	@ 23 1/2	@ 24	
trim, 2 @ 4	@ 10	@ 11	
Hocks	@ 10	@ 10	
Tails	@ 10	@ 10	
Neck bones	@ 4 1/2	@ 5	
Slip bones	@ 13	@ 13	
Blade bones	@ 12	@ 12 1/2	
Pigs' feet	@ 5	@ 5	
Kidneys, per lb.	@ 8	@ 10	
Livers	@ 9 1/2	@ 12	
Brains	@ 8	@ 12	
Ears	@ 6	@ 6 1/2	
Snouts	@ 7	@ 8	
Heads	@ 8	@ 9	
Chitterlings	@ 5 1/2	@ 5 1/2	

DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	@ 16 1/2		
Clear bellies, 18 @ 20 lbs.	@ 16 1/2		
Rib bellies, 25 @ 30 lbs.	@ 16 1/2		
Fat backs, 10 @ 12 lbs.	@ 12 1/2		
Fat backs, 14 @ 16 lbs.	@ 13 1/2		
Regur plates	@ 12		
Jowl butts	@ 10 1/2		

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment	@ 23 1/2	@ 24 1/2	
Fancy skd. hams, 14 @ 16 lbs., parchment	@ 24 1/2	@ 25 1/2	
Standard reg. hams, 14 @ 16 lbs., plain	@ 21 1/2	@ 22 1/2	
Picnics, 4 @ 8 lbs., short shank, plain	@ 17	@ 18	
Picnics, 4 @ 8 lbs., long shank, plain	@ 16	@ 17	
Fancy bacon, 6 @ 8 lbs., parchment paper	@ 27	@ 28	
Standard bacon, 6 @ 8 lbs., plain	@ 24 1/2	@ 25 1/2	
No. 1 beef ham sets, smoked			
Insides, 8 @ 12 lbs.	@ 29	@ 30	
Outsides, 5 @ 9 lbs.	@ 28	@ 27	
Knu-kies, 5 @ 9 lbs.	@ 26	@ 27	
Cooked hams, choice, skin on, fattened	@ 37 1/2	@ 39	
Cooked picnics, skin on, fattened	@ 26 1/2	@ 27	
Cooked picnics, skinned, fattened	@ 27		

BARRELED PORK AND BEEF

Mess pork, regular	@ 30.50		
Family back pork, 24 to 34 pieces	@ 29.00		
Family back pork, 35 to 45 pieces	@ 29.00		
Clear back pork, 40 to 45 pieces	@ 29.50		
Clear plate pork, 25 to 35 pieces	@ 24.00		
Bean pork	@ 26.00		
Brisket pork	@ 30.00		
Plate beef	@ 20.50		
Extra plate beef, 200-lb. bbls.	@ 21.00		

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	@ 21.00		
Lamb tongue, short cut, 200-lb. bbl.	@ 51.50		
Regular tripe, 200-lb. bbl.	@ 23.50		
Honeycomb tripe, 200-lb. bbl.	@ 23.50		
Pocket honeycomb tripe, 200-lb. bbl.	@ 26.00		

LARD

Prime steam, cash, Bd. Trade	@ 12.25	@ 12.25	
Prime steam, loose, Bd. Trade	@ 11.50	@ 11.50	
Refined lard, tierces, f.o.b. Chgo.	@ 12	@ 12	
Kettle rend., tierces, f.o.b. Chgo.	@ 13 1/2	@ 13 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 14	@ 14	
Compound, veg., tierces, c.a.f.	@ 13 1/2	@ 13 1/2	

OLEO OIL AND STEARINE

Extra oleo oil	@ 12 1/2	@ 12 1/2	
Prime No. 2 oleo oil	@ 12	@ 12 1/2	
Prime oleo stearine, edible	@ 10 1/2	@ 10 1/2	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	@ 10	@ 10 1/2	
Valley points, prompt	@ 10	@ 10 1/2	
White deodorized, in bbls., f.o.b. Chgo.	@ 12	@ 12 1/2	
Yellow, deodorized	@ 12	@ 12 1/2	
Soap stock, 50% f.f.a. f.o.b. mills	@ 2 1/2	@ 3	
Soya bean oil, f.o.b. mills	@ 8 1/2	@ 9	
Corn oil, in tanks, f.o.b. mills	@ 10 1/2	@ 10 1/2	
Cocconut oil, sellers' tanks, f.o.b. coast	@ 7 1/2	@ 8	
Refined in bbls., f.o.b. Chicago	@ 14	@ 14	

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@ 17		
White animal fat margarine, in 1 lb. cartons, rolls or prints	@ 16 1/2		
Nut, 1-lb. cartons	@ 14		
Pur paste (water churned)	@ 14 1/2		
(milk churned)	@ 15 1/2		

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 27		
Country style sausage, fresh in link	@ 23 1/2		
Country style sausage, fresh in bulk	@ 20 1/2		
Country style sausage, smoked	@ 25 1/2		
Frankfurters, in sheep casings	@ 23 1/2		
Frankfurters, in hog casings	@ 21 1/2		
Bologna in beef bungs, choice	@ 17 1/2		
Bologna in beef middles, choice	@ 18 1/2		
Liver sausage in beef rounds	@ 15 1/2		
Liver sausage in hog bungs	@ 18		
Smoked liver sausage in hog bungs	@ 19		
Head cheese	@ 17 1/2		
New England luncheon specialty	@ 23		
Minced luncheon specialty, choice	@ 19		
Tongue sausage	@ 28		
Blood sausage	@ 17		
Souse	@ 18 1/2		
Pollard sausage	@ 22 1/2		

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 40		
Thuringer cervelat	@ 21		
Farmer	@ 27		
Holsteiner	@ 27		
B. C. Salami, choice	@ 35		
Milano Salami, choice in hog bungs	@ 37		
B. C. Salami, new condition	@ 21		
Frisses, choice, in hog middles	@ 35		
Genoa style salami, choice	@ 32		
Pepperoni	@ 32		
Mortadella, new condition	@ 19 1/2		
Capicola	@ 48		
Italian style hams	@ 37		
Virginia hams	@ 43		

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—			
Small tins, 2 to crate	\$5.75		
Frankfurt style sausage, in sheep casings—			
Small tins, 2 to crate	\$7.50		
Smoked link sausage, in hog casings—			
Small tins, 2 to crate	\$6.75		

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 12		
Special lean pork trimmings	@ 17		
Extra lean pork trimmings	@ 18 1/2		
Pork cheek meat	@ 11 1/2		
Pork hearts	@ 7 1/2		
Pork livers	@ 7		
Native boneless bull meat (heavy)	@ 12		
Shank meat	@ 10 1/2		
Boneless chuck	@ 10 1/2		
Beef trimmings	@ 9 1/2		
Beef cheeks (trimmed)	@ 8 1/2		
Dressed canners, 350 lbs. and up	@ 8		
Dressed cutter cows, 400 lbs. and up	@ 9		
Dr. bologna hams, 600 lbs. and up	@ 9 1/2		
Pork tongues, canner trim, S. P.	@ 13		

CURING MATERIALS

Nitrite of soda (Chgo. w' hse stock)	Uwt.		
In 425-lb. bbls., delivered	\$ 9.00		
Salt peter, less than ton lots:			
Dbl. refined granulated	6.40		
Small crystals	7.40		
Medium crystals	7.75		
Large crystals	8.15		
Dbl. refd. gran. nitrate of soda	3.50		
Salt, per ton, in minimum car of 80,000			
lb. only, f.o.b. Chicago:			
Granulated	6.80		
Medium, undried	9.30		
Medium, dried	9.80		
Rock	6.60		
Sugar—			
Raw, 96 basis, f.o.b. New Orleans	@ 3.55		
Second sugar, 90 basis	None		
Standard gran., f.o.b. refiners (2%)	@ 4.80		
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.30		
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.20		
Dextrose, in car lots, per cwt.	@ 4.01		

(Continued on page 59.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate What These Packers Offer

Hunter Packing Company

East St. Louis, Illinois

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of Beef and Provisions*



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410 W. 14th Street

REPRESENTATIVES:
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Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

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THE RATH PACKING CO.

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Bacon
Lard
Delicatessen

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

Selected Meat Products

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POLAND

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89 Broad Street

New York, N. Y.

Paradise Brand HAMS • BACON • LARD

THE THEURER-NORTON PROVISION COMPANY

... Packers ... CLEVELAND, OHIO

Dold

NIAGARA BRAND

HAMS & BACON

SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF-PORK-SAUSAGE-PROVISIONS

BUFFALO-OMAHA-WICHITA

Chicago Markets

(Continued from page 57.)

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	17	18 1/2
Realized	17 1/2	19
Chili Pepper, Fancy	22 1/2	23 1/2
Chili Powder, Fancy	22	22
Cloves, Amboyna	24	24
Zanzibar	20	23
Madagascar	19 1/2	22 1/2
Ginger, Jamaica	17	19 1/2
African	18	22
Mace, Fancy Banda	68	75
East India	63	68
E. I. & W. I. Blend	62	62
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	15	15
Nutmeg, Fancy Banda	20 1/2	20 1/2
East India	19	19
E. I. & W. I. Blend	26 1/2	26 1/2
Paprika, Extra Fancy	25 1/2	25 1/2
Fancy	24	24
Hungarian	24	24
Peppina Sweet Red Pepper	28 1/2	28 1/2
Pimento (220-lb. bbls.)	23	23
Pepper, Cayenne	17	17
Red Pepper, No. 1	10 1/2	12
Pepper, Black Aleppy	7 1/2	8 1/2
Black Lampong	12 1/2	12 1/2
Black Tellicherry	12	13 1/2
White Java Muntok	11 1/2	13
White Singapore	11 1/2	13
White Packers	12 1/2	12 1/2

SEEDS AND HERBS

	Ground for Sausage.
	Whole.
	Per lb.
Caraway Seed	10
Celery Seed, French	24
Coriander Seed	10 1/2
Coriander Morocco Bleached	8
Coriander Morocco Natural No. 1	7
Mustard Seed, Cal. Yellow	9
American	10
Marjoram, French	17
Oregano	17
Sage, Dalmatian Fancy	9
Dalmatian No. 1, Fancy	8 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.28
Export rounds, wide	@.38
Export rounds, medium	@.25
Export rounds, narrow	@.35
No. 1 weasands	@.05
No. 2 weasands	@.03 1/2
No. 1 bungs	@.15
No. 2 bungs	@.10
Middles, regular	@.30
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.75
10-12 in. wide, flat	.60
8-10 in. wide, flat	.50
6-8 in. wide, flat	.30
Hog casings:	
Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	2.35
Medium, regular	2.15
Wide, per 100 yds.	1.40
Extra wide, per 100 yds.	1.00
Export bungs	.29
Large prime bungs	.19
Medium prime bungs	.14
Small prime bungs	.09 1/2
Middles, per set	.18
Stomachs	.08

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good	@12.50
Steers, medium to good	11.25@12.00
Steers, medium	9.30@10.00
Cows, good	@ 7.25
Cows, common and medium	6.00@ 7.00
Cows, low cutter and cutter	4.25@ 5.75
Bulls, cutter to medium	5.00@ 6.75

LIVE CALVES

Vealers, choice	@13.00
Vealers, common and medium	8.50@11.00

LIVE LAMBS

Lambs, good	@12.85
-------------	--------

LIVE HOGS

Hogs, good to choice, 160-210 lbs.	@10.70
------------------------------------	--------

DRESSED BEEF

City Dressed.

Choice, native, heavy	.21 @.23
Choice, native, light	.20 @.22
Native, common to fair	.17 1/2 @.19 1/2

Western Dressed Beef.

Native steers, 600@800 lbs.	.20 @.22
Native choice yearlings, 440@600 lbs.	.20 @.22
Good to choice heifers	.18 @.19
Good to choice cows	.15 @.16
Common to fair cows	.12 @.13
Fresh bologna bulls	.11 @.12

BEEF CUTS

	Western	City
No. 1 ribs	.26 @.28	.27 @.30
No. 2 ribs	.23 @.25	.24 @.26
No. 3 ribs	.20 @.22	.21 @.23
No. 1 loins	.42 @.46	.43 @.50
No. 2 loins	.35 @.38	.40 @.44
No. 3 loins	.28 @.30	.34 @.38
No. 1 hinds and ribs	.24 @.26	.25 @.28
No. 2 hinds and ribs	.21 @.23	.21 @.24
No. 1 rounds	@.17	@.18
No. 2 rounds	@.16	@.17
No. 3 rounds	@.15	@.16
No. 1 chucks	@.17	@.17
No. 2 chucks	@.16	@.16
No. 3 chucks	@.15	@.15
Bolognas	.11 1/2 @.12 1/2	.12 @.14
Rolls, reg. 6@8 lbs. av.	.23 @.25	.23 @.25
Rolls, reg. 4@6 lbs. av.	.18 @.20	.18 @.20
Tenderloins, 4@6 lbs. av.	.50 @.60	.50 @.60
Tenderloins, 5@6 lbs. av.	.50 @.60	.50 @.60
Shoulder clods	.12 @.14	.12 @.14

DRESSED VEAL

Good	.15 1/2 @.16 1/2
Medium	.14 1/2 @.15 1/2
Common	.12 1/2 @.14 1/2

DRESSED SHEEP AND LAMBS

Lambs, spring, prime	.24 @.25
Lambs, spring, good	.23 @.24
Lambs, prime to choice	.23 @.24 1/2
Lambs, good	.19 1/2 @.20 1/2
Lambs, medium	.18 1/2 @.19 1/2
Sheep, good	.13 @.14
Sheep, medium	.10 @.13

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$15.00@15.50
-------------------------------------	---------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@.23
Pork tenderloins, fresh	@.34
Pork tenderloins, frozen	@.32
Shoulders, Western, 10@12 lbs. av.	@.18
Butts, boneless, Western	@.22
Butts, regular, Western	@.21
Hams, Western, fresh, 10@12 lbs. av.	@.23
Picnic hams, West. fresh, 6@8 lbs. av.	@.17
Pork trimmings, extra lean	@.20
Pork trimmings, regular 50% lean	@.15
Spareribs	@.15

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.24 @.25
Regular hams, 10@12 lbs. av.	.24 @.25
Regular hams, 12@14 lbs. av.	.24 @.25
Skinless hams, 10@12 lbs. av.	.25 @.26
Skinless hams, 12@14 lbs. av.	.25 @.26
Skinless hams, 14@18 lbs. av.	.26 1/2 @.27 1/2
Skinless hams, 18@20 lbs. av.	.25 @.26
Picnics, 4@8 lbs. av.	.18 @.19
Picnics, 6@8 lbs. av.	.18 @.19
City pickled bellies, 8@12 lbs. av.	.22 @.24
Bacon, boneless, Western	.27 @.28
Bacon, boneless, city	.27 @.28
Rollettes, 8@10 lbs. av.	.21 @.22
Beef tongue, light	.21 @.22
Beef tongue, heavy	.23 @.24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	18c a pound
Beef hanging tenders	25c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop fat	@4.25 per cwt.
Breast fat	@5.00 per cwt.
Edible suet	@6.75 per cwt.
Inedible suet	@5.50 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	.27	2.05	3.15	3.20	3.65
Prime No. 2 Veals	.26	2.75	2.95	3.00	3.55
Buttermilk No. 1	.24	2.65	2.85	2.90	
Buttermilk No. 2	.23	2.50	2.70	2.75	
Branded Gruby	.13	1.45	1.60	1.65	1.90
Number 3	.13	1.45	1.60	1.65	1.90

BONES AND HOOFES

	Per ton.
Round shins, heavy	\$75.00
Flat shins, heavy	65.00
Thighs, blades and buttocks	55.00
White hoofs	50.00
Black and striped hoofs	40.00

COOPERAGE

(Prices at Chicago.)

Ash pork barrels, black hoops	\$1.47 @1.50
Ash pork barrels, galv. hoops	1.55 @1.57 1/2
Oak pork barrels, black hoops	1.37 @1.40
Oak pork barrels, galv. hoops	1.45 @1.47 1/2
White oak ham tierces	2.32 1/2 @2.35
Red oak lard tierces	2.07 1/2 @2.10
White oak lard tierces	2.17 1/2 @2.20

Susie Sausage says:-



You can't fool me about Natural Casings. That's why I'm always so sweet, juicy and full of flavor.

S. OPPENHEIMER & Co., Inc.

610 Root Street
Chicago

105 Hudson Street
New York

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Superintendent

Opening for superintendent with knowledge of machinery in medium-sized packing plant in connection with dry rendering plant handling dead stock. State experience, age, wages expected. Strictly confidential. W-710, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Margarine Man

Wanted, man who fully understands margarine manufacture and is capable of taking charge of plant. Reply giving qualifications, experience and salary expected. W-714, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Salesmen

Wanted, salesmen calling on packers and sausage manufacturers to sell on commission latest patented sausage machinery used by all big packers and large number of small ones. W-709, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Sausage Foreman

Available immediately, A-1 sausagemaker. Can make all standard brands of fresh and dry sausage. Will go anywhere. Now in Chicago. W-706, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Many years' practical experience. Hog killing and cutting, curing, smoked meats, sausage manufacturing; beef, sheep, calf killing, tank room. Relieve owner of all detail. Can furnish evidence of successful record. A-1 references. Will go anywhere. W-687, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Experienced manufacturing all types of sausage and specialties. I weigh all ingredients, and type of curing process I use results in uniform products with high color that holds up. Absolutely no guesswork. Can figure costs, handle help. Married. Excellent references. W-716, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Practical Packinghouse Man

Twenty years' experience hog killing and cutting, curing smoked meats, and sausage manufacturing. Fork operations my specialty. Will relieve owner or sales manager of all worries. Not afraid of hard work or long hours. Age 40. Will go anywhere. W-712, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Smoked Meat Foreman

Position wanted by smoked meat foreman, German, with 10 years' experience in smoking and curing meats. Not afraid to work. Can handle help and keep expenses down. Go anywhere. W-718, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York City.

Position Wanted

Purchasing Agent

with ten years experience buying packinghouse supplies, equipment, package designing, etc., in medium-sized plant, desires change. Prefer middle West or South. Age 32, married. Can give excellent references. W-711, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sales or General Manager

Do you need a man who can analyze your problems, correct them and get results? My packinghouse experience of 20 years as salesman, plant departments, sales manager, and assistant manager has fitted me to do a thorough job for a good concern needing a man of my qualifications. Age, 40. I shall be glad to hear from you. W-717, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Mr. Sausage Manufacturer

Have you sausage trouble? Do you need a sausagemaker thoroughly familiar with all the problems that confront the modern manufacturer of sausages and meat specialties? I have had thorough training from apprenticeship in Germany to 25 years' of actual experience in the various packing plants in the United States. Salary is immaterial to me as I feel that I can convince you in one week of my real worth. I want to work for a firm willing to pay the right man the right wage, and let the results speak for themselves. Will travel anywhere. W-713, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Silent Cutter

For sale, 32-in. "Buffalo" silent cutter direct-connected to 10-H. P., 220-volt, 60-cycle, 3-phase motor. Good condition. Oscar Mayer & Co., Madison, Wis.

Dry Melter and Press

For sale, 4 ft. x 7 ft. "Boss" dry melter complete with motor and silent chain drive. Also 24 in. x 30 in. crackling press. FS-705, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine, Brownell boiler, Gem City boiler, Permutt water softener, cattle scale, track scales, pumps, lard cooking tank, blowers, tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Hydraulic Presses

For sale, 2 hydraulic presses, basket 24x30, 14-in. cylinder. Good condition. FS-715, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Special Purchase

16 Anderson No. 1 Oil Expellers, motor-driven, with 15-H.P., AC motors, complete with tempering apparatus. Still in operating position in mid-west plant. Good condition. Must remove from location to make room for other machines. Low priced. Send for details.

CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York, N. Y.
Shops and Plant:
331 Doremus Ave., Newark, N. J.

Business Opportunities

Dry Rendering Plant

For sale, dry rendering plant in northern Iowa. Excellent business. FS-701, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Complete Sausage Kitchen

Long lease offered at lowest rental in New York City. Now operating profitably. Completely equipped to handle 20 to 30,000 lbs. per week. A-real buy. FS-699, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

California Packing Business

For sale, modern fully equipped plant now operating. For particulars, write Barclay Ivins, Denver National Bldg., Denver, Colo.

SELL Surplus Equipment

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

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ENGLAND

The Leading Butchers' Supply House
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Largest Buyers of Hog Casings in
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To Sell Your Hog Casings in Great Britain

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STOKES & DALTON, LTD.

Leeds 9

ENGLAND

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round of all grades of Hog Casings

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by the PIONEERS

of Sewed Sausage Casings

HOG BUNGS—HOG BUNG ENDS—BEEF MIDDLES

PATENT CASING COMPANY

617-23 West 24th Place

Chicago, Illinois

THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
HAMBURG

LONDON
WELLINGTON

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in this issue of

THE NATIONAL Provisioner



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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically, and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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OVER

800 INSTALLATIONS!



No. 600 All Jacketed LAABS COOKERS

Over 800 installations of ANCO Laabs Sanitary Rendering Cookers and Systems in operation throughout the world today furnish positive proof of their superior construction and operation.

The great care that has been taken in designing ANCO Cookers has made them both safe and economical to operate. The latest design features the jacketed head shells which slightly increase the capacities and shorten the cooking time by expos-

ing more heating surface to the product. Another exclusive feature of the ANCO Cookers is the 3 point paddle suspension obtained by mounting specially designed machined paddles on machined hexagon shafts.

For 14 years, "Laabs" has been the "World's Foremost Rendering Process," and there is no doubt that ANCO Laabs Sanitary Rendering Cookers will make a profit for you just as well as they have for the many present users.

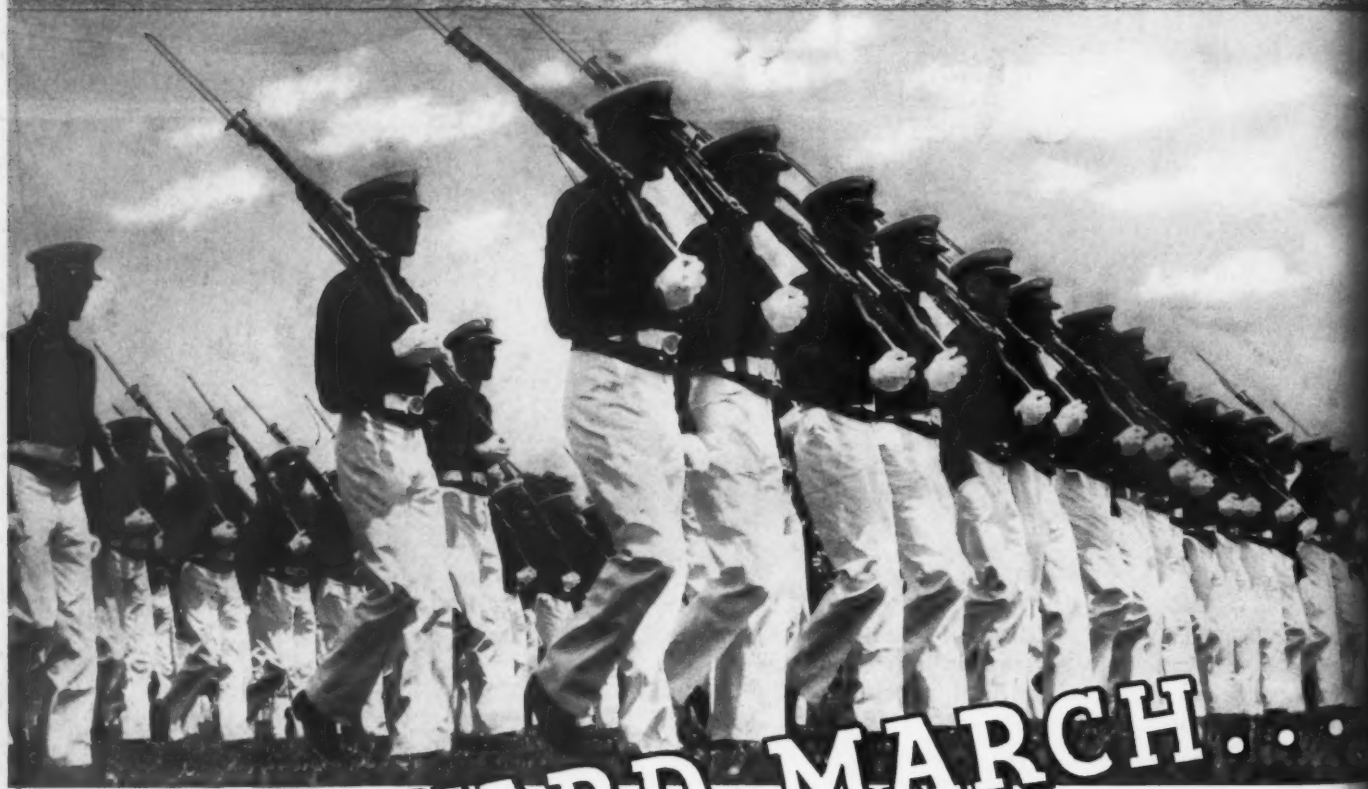
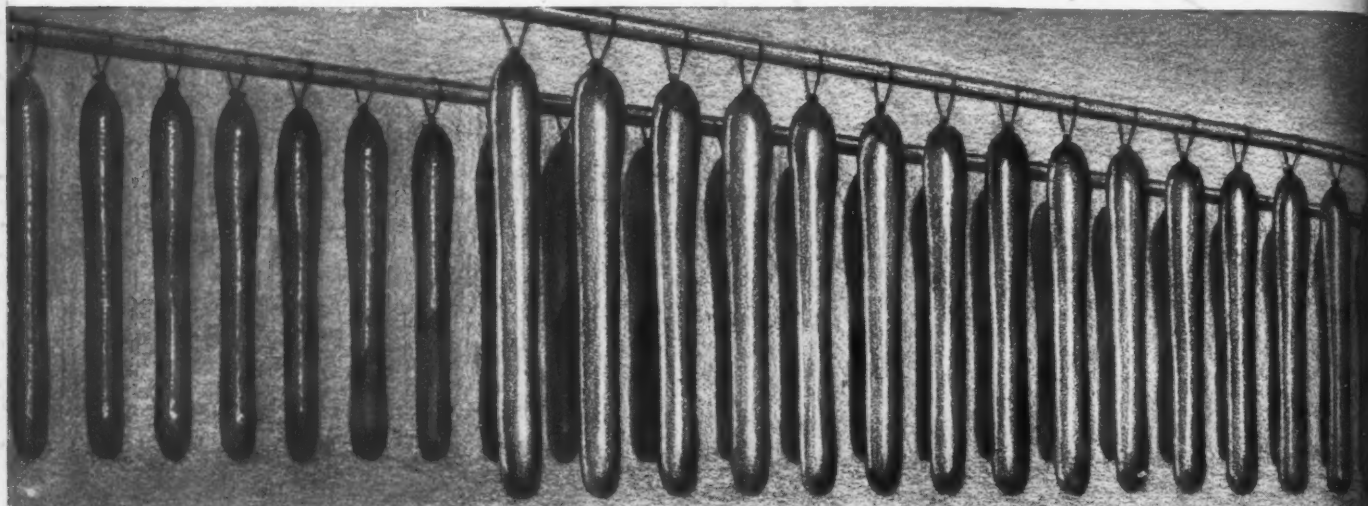
THE ALLBRIGHT-NELL CO.

Eastern Office:
117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard,
Chicago, Ill.

Western Office:
111 Sutter Street
San Francisco, Calif.

SAUSAGE IS ALWAYS ON DRESS PARADE



FORWARD MARCH...

A CRISP ORDER! Column after column of men move forward in review. *No time for buttoning collars now—the dress parade is on!*

Every day sausage products are passing in review before the exacting eyes of consumers . . . being inspected and compared with competing brands. *Here is where sales are made.* How important it is that your sausage meets with approval on this daily dress parade!

The uniformity of Swift's Selected Beef Casings together

There is no chance for product not to look its best when stuffed in Swift casings. Ask your local Swift & Company representative about our full selection of rounds, weasands, middles, bungs, and bladders.

with their fine quality will enable your product to make a favorable impression at all times. This is because Swift's natural casings are:

- FRESHLY HANDLED.
- WELL FATTED.
- ACCURATELY GRADED FOR SIZE.
- CAREFULLY INSPECTED FOR DEFECTS.
- WELL PACKED.

USE SWIFT'S SELECTED BEEF CASINGS

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N G